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# THE MARVEL CANDY INSTRUCTOR



COSHOCTON, - - - OHIO



COATING CHOCOLATE



# THE MARVEL CANDY INSTRUCTOR

HAS ENTIRELY NEW IDEAS  
IN THE ART OF  
HOME CANDY MAKING

*Hiscoy, Jesse E.*  
"

—o—

A valuable collection of Recipes and Instructions  
for making the different varieties of Fine  
Candies for the Candy Kitchen  
and Home Practice.

—o—

PUBLISHED BY

THE MARVEL CANDY INSTRUCTOR

COSHOCTON, OHIO

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**BY**

**J. E. HISSONG**



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## PREFACE

In writing this book, I give you my experience of several years; having tried these recipes, I am in position to warrant them to be practical in every way. By carefully following the instructions, you will be able to make as fine a line of candies as you see in any of the fine large confectionaries in the large city. If you should fail on any of these recipes, it will be because you fail to follow instructions. In my experience I find that I could not pay too much attention to the recipes and instructions, until I could make the candy without looking at the recipe.

Now, I can say that I have not only made candy from, or without the recipes of others, but have written recipes from my own experience. I will give you the benefit of them with the others that I have tried and proven to be successful.

In writing this book I will endeavor to have it complete in every way. I have arranged the recipes and instructions so as to have an index in the front of this book.

While this book was intended for those that never made candy, it contains some very valuable recipes and instructions that are a credit to candy makers and they will be well paid for the money and time spent on this book. It is also valuable to those that are in business as well as those that would like to go in for themselves, and if you never intend to start in the candy business or work for any one that is in it, it is worth the price of this book to know how one can get into business for themselves.

I give you several hundred recipes and any one of them is worth the price of this book. The recipes and instructions will be given so that any one wishing to make candy at home can do so, as it can be made on a small scale as well as a large one. As for tools, it takes tools to make candy as well as it does to cook, and the same tools that you use in the kitchen will do to make candy in a small way, or to learn with; but if you expect to make candy on a large scale, I would advise you to get some tools as it will be useless to do anything without them. I do not mean that you should buy lots of tools, you can buy a few that is most needed at first. I will state later which is most needed, then if you like, you can add more. I will give a list of tools and explain the use of them.

Hoping with the instructions in this book that you will be successful with every recipe that we have given.

Respectfully yours,

THE MARVEL CANDY INSTRUCTOR,

Coshocton, Ohio





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## IMPORTANT

A few words to the beginner, the amateur, the professional candy makers, or in whose hands this book may chance to be, we want to say that the Marvel Candy Instructor is published especially in recognition of the fact that most every man, woman or child are lovers of candy. It is not only a pleasure to make candy, but it is time well spent, as it is a trade worth learning, far more so than most of the other trades, as it will afford an opportunity to start in business for yourself.

Did you ever stop to think how some of the people that are in business got their start and did you ever think that you would like to be in business yourself some day? The Marvel Candy Instructor will teach you the most important part of the confectionery business; that is the candy making, as well as the instructions that this book contains. This book does not contain any ice cream or baking recipes, nor does it contain a lot of advertising or rubbish that is no account to anybody. What I have is practical. Many years experience has taught me that the art of candy making is appreciated by the lovers of candies. Time and again I have received requests asking me for recipes and instructions as to how I made my fine candies. I have taught quite a number how to make candies, here at home, but to reach those at a distance, I have published this book and in everybody's hands that it falls into, it will teach them the art of candy making at home as well as if they were here in my factory. This book was written for beginners as well as amateurs, as the requests that I have received came from mothers, stating



that they would like to learn the art of candy making as it would be a great pleasure to make candy.

This collection of practical recipes as well as the instructions, is the result of years of experience, and work by the author.

Having been a practical candy maker for many years, I have had exceptional facilities for studying the requirements of the public, and quite a number of these recipes have been in use by me for many years; while the greater portion of them have only been in use a few years, although some of them have never been used by others, as they have been our specials; all in all, we have the best selection of recipes that were ever published.

I trust that I am filling a long felt want in issuing this book. I realize particularly that it is the parent's duty to have something in their home to entertain their children, or they will go out in the world for pleasure. Music and books are all right to keep the children at home, but they will tire of them as they will want and should find something to occupy their mind in a business way. Why not see that they spend part of their time, with this book, as it has business instructions, although they may never go in the confectionery business, it will be a lesson worth learning. It may help some to get a position in a confectionery store, or candy factory. Did you ever think of what your children would do when they grow up, or do you know that there is very few trades that they can learn at home, as they can the candy making, as it can be learned and at a profit, as the parents as well as the children can make candy at home with my instructions and sell it to the stores that do not make their own candies.

**Children**—What do you do with your spare time? It may be truthfully said that you can learn a trade at home. Much can be done by home practice. Why not



use your spare time to become a good candy maker? It is easily learned; it is interesting. Home practice will afford you many a pleasant hour. Those hours may prove to be very profitable to you, as you can make candy to sell as well as anybody. After you get this book, read the recipes and instructions very carefully and then do as I instructed you to do and you will be able to make fine candies. After making several kinds, I would be pleased to hear from you as to your success.

Respectfully yours,

THE MARVEL CANDY INSTRUCTOR,

Coshocton, Ohio



# General Instructions



## GENERAL INSTRUCTIONS

If you want to be successful in the manufacturing of candy, you should make it a point to learn the boiling and working parts of the sugar. Educate yourself to know why certain results can be brought about by doing certain things as soon as you get the points well learned, candy making will be like an open book to you; but if you do not learn the working and boiling parts, it will be a poor business to start in, although it is just the same with any business, you must make a study of anything to be successful. You will see in my recipes that I say boil one batch to a certain degree and then another at a lower or higher degree. You will also see but a very little difference in the make-up of some recipe from the other, but there is a difference; it is either in the make-up, boiling or handling of the batch. Here is a test of the principle of candy making explained in simple terms: Boil six (6) pounds of sugar and two (2) pints of water to two hundred and forty (240) degrees, on the thermometer, and you can make cream fondant out of it. Boil the same batch to two hundred and fifty-eight (258) degrees, and you can make ice cream candy out of it. Boil the same batch to two hundred and sixty-five (265) degrees and it will make white or vanilla taffy. Boil the same batch to about three hundred and thirty (330) degrees and you can make drops, ribbons, or stick candy.

Of course, it is necessary to put something with the sugar to reduce its strength or cut the grain, but glucose or cream-of-tartar will do that, after you have learned to boil and handle sugar, and thoroughly under-



stand candy making you can write recipes and boil the sugar and finish off any number of kinds of candy without any assistance, and with the tools that I have mentioned, you can get in touch with the principles. Boiling is the easy part of the work. Finishing off is where skill is required, but practice and perseverance will soon adjust such matters if you go at it in earnest. If you try any of these recipes and they fail to turn out right, look at the recipe and see if you overlooked any part of it, and then read the working of the batch, and see if you handle it right, as it is all in the make-up and handling of the batch. Read article on how to color and flavor a batch as it is just as important as this article.

—X—

## COOKING INSTRUCTION

You should take great care in cooking any or all of the batches, read and follow the instruction as given in each recipe, and always notice if the thermometer is right (see article on how to use a thermometer). After following instruction and you find that your candy is too soft to work with, cook them a little higher than instructed and if they seem too hard, cook a little lower, but not very much, as one (1) degree will change it some. In speaking of the cooking, it is the batches that is cooked from two hundred and thirty-eight (238) degrees to two hundred and sixty-five (265) degrees that might need changing, as the ones that are cooked above two hundred and sixty-five (265) degrees will not need any changing, but the others are more particular, and as I stated before, one (1) degree will change them. There will be no need of changing any unless there is a

difference in the climate where you are than where the recipes were tested. I only write this article so that if you should find any trouble with the cooking of them, that you will try them by changing each recipe that you think is too hard or soft, but do not cook any of them over one (1) degree at a time, as you will spoil them if you cook it very much either way as they are right as instructed unless the climate should require it. Although it is best to cook the batches that are cooked from two hundred and fifty (250) degrees to two hundred and sixty-five (265) degrees a little higher in the summer than in the winter. These recipes were tested for winter, or cold weather, but the chewing candy, kisses, jersey lilies, etc. can be cooked two degrees higher in summer than I have instructed you to do here, as they come on the degrees between two hundred and fifty (250) and two hundred and sixty-five (265), but be sure that you understand the thermometer, and if it is off either way, remember which way and how much.

—x—

## COLORING

## FLAVORING

### INSTRUCTION

In writing this book, I have tried to make it as clear as possible in every respect, to help you to be successful in turning out good candies, and to do this, there is as much in the looks as there is in the taste of candy. I have given the amount of extracts and oils to be used in flavoring most of these batches, but as for the coloring, it is impossible to tell the exact quantity to use. The only way to do in coloring a batch is to use your judgment and color it a nice color. There is as much to

be said in regard to the flavoring. You should use your judgment in flavoring a batch, as well as coloring, as some extracts are stronger than others, therefore you should flavor to suit the taste, as you need but very little oil to flavor a batch, it is impossible to tell exactly how many drops to use. You use about what you think would do, then if it does not taste strong enough the next time you can use a little more and if too strong, use less. Practice will make perfect and after you have a little practice, you will be able to do it all right.

—x—

### A FEW DON'TS

DON'T try to make candy and do other work too.

DON'T let your kettle set on the fire with sugar in it, without stirring until it commences to boil, or it may burn.

DON'T fail to stir a cream or milk batch until it is ready to lift off of the fire, or it will burn.

DON'T fail to stir all over the bottom of the kettle or if you miss a spot often it will burn.

DON'T stir a batch that you use water instead of cream or milk after it commences to boil.

DON'T put the thermometer in the batch until it commences to boil.

DON'T hang the thermometer so it will not touch the bottom of the kettle.

DON'T fail to stir where the thermometer set.

DON'T lift the thermometer out of the kettle to see what degree it is at.

DON'T put the thermometer in cold water when you take it out of the batch after the candy is done.

DON'T put a cold thermometer in a hot batch of candy.

DON'T let your kettle set on the fire after the batch is done; take it off as quickly as possible after you take the thermometer out.

DON'T fail to have your slab ready before you are ready to pour the candy on it.

DON'T pour the candy on the slab without oiling it; that is if you are using an oil slab. If it is a cream slab, always wet it before using.

DON'T let your candy lay on the slab without watching it, or it may get too cold to cut or handle.

DON'T leave a nut or any high boiled batch lay longer than necessary on the slab, as it will stick to the slab.

DON'T cut a soft batch of caramels all up before wrapping them, or they will spread and lose their shape.

DON'T put a pulled batch on the hook too soon, or it will be sticky and hard to pull.

DON'T pull a high boiled batch without gloves or it will burn your hands.

DON'T have your batch warmer too hot or it will spoil the looks of your candy.

DON'T have the fire too low in the batch warmer, or the batch will be too cold to handle.

DON'T let the kettle drip on the slab after you pour out your batch on the slab, or it will cause the batch to sugar.

DON'T stir your cream batch after pouring it on the slab until it is ready to cream, or it will sugar.

DON'T let a cream batch be on the slab without watching it until it is ready to cream.

DON'T stop working it after you start to cream until it is creamed.

DON'T let your fondant stand in jars without a damp cloth over it.

DON'T make your stirring paddle too long or it will fall out of the kettle, if you should let go of it.

DON'T have the stirring paddle too short, or the hot candy will boil up and splash on your hand.

DON'T let the kettle set down in the furnace, so that the top of the batch will be below the top of the furnace.

DON'T let the cold air strike the hard boiled batches, that is, any kind that you used the candy warmer to keep the batch warm while finishing it.

DON'T fail to turn the batch while working with it on the work bench.

DON'T fail to read this book through, as everything that is in it is to help you in candy making.

DON'T keep the waxed paper in a warm place or they will stick together.

DON'T lend this book to any one, as it is the same to you as your pocket book, there is money in it for you.

DON'T fail to tell your friends where they can get a book just like this one.



# Tools Department



## TOOLS DEPARTMENT

There are all kinds of candy tools. There is not a candy factory in the country that has all kinds of tools that are made for candy making. If they had, their factory would be full of tools. I will give a list of the ones most needed. I will explain the use of them and what you can use in their place, that is, if you would like to make candy at home; but my experience is to get the thing that is needed, and not what will do, for your goods will be much nicer if you have things to work with. Of course, you can not expect to make as fine candies the first time that you try it, as an expert even if you have fine tools.

---

**Furnace**—A candy furnace is what you want to cook your candy on, but a cook stove will do at home.

---

**Kettle**—A copper kettle is the best to cook candy in, but a granite kettle with handle, or stew pan will do at first.

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**Batch Paddle**—You can make a batch or stirring paddle. Take a piece of tasteless wood, poplar is the best, as it is not heavy. Take a piece thirty (30) inches long, three (3) inches wide, one and one-fourth (1 1/4) inches thick; leave six (6) inches of one end for the paddle part, shave it down on both flat sides until it is almost sharp at the end, make the handle out of the other

end by shaving both edges down to a round handle, that will make the handle almost twenty-four (24) inches long, and it leaves a little shoulder from handle to blade as the blade will be three (3) inches wide. This will be too large to use in a stew pan or small kettle, but you can make one to suit the kettle. Do not use a spoon, as you can not stir on the bottom of the kettle as well as you can with a paddle.

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**Thermometer**—A thermometer is one of the most useful things in the candy making. You should have one, no matter where you make candy. They are not like most thermometers, they are made for candy makers. You put one end of it in the batch while cooking. It gives the degree when the batch is cooked enough. There is no guessing to be done, and you will always have the candy cooked just right. If you should want to make a batch without one, see degree and finger test, but in my experience I would not go without, although in case you break the thermometer it is nice to know how to get along without one.

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**Marble Slabs**—Marble slabs are needed by all means. They are made in most any size, but as they last for years, I would advise you to get one two inches (2) thick, thirty (30) inches wide, and sixty (60) inches long. This size will hold a very large batch, but you can use it for a small batch as well by placing your slab bars close together. There are two slabs used, one is an oil slab. This slab is used for taffies, caramels, etc.; the other is called a cream slab, as it is used for cream work only. You can use the large slab for both by using one end for oil, the other end for cream. Do not use the same slab or end for oil and cream, as you

will have trouble with your cream. You can get a small marble slab at most any marble dealers, as they often have a broken one laying around. If it is not square have them square the edges up for you; it will not matter if it is longer one way than the other. It will only make it better. You can use a big meat platter for the first few batches, but you will find a marble slab much better.

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**Oil Slab Table**—I always like to see a marble slab on a table. You can easily make one, or have a carpenter make them. For the oil slab take four (4) pieces two (2) inches thick, three (3) inches wide, and twenty-six (26) inches long for the legs. Take two boards seven-eighths (7-8) of an inch thick, six (6) inches wide and fifty-eight (58) inches long; two boards seven-eighths (7-8) of an inch thick, six (6) inches wide and twenty-six (26) inches long, nail these boards to the side of one end of the legs so as to make a frame for the slab to rest on, let the legs be even with the top of frame, as it will make the table solid. Now make braces to run from the middle of the sides and ends of the table down near the bottom of the legs. Take a piece seven-eighths (7-8) of an inch thick, two (2) inches wide, long enough to reach, this will make a good solid table for a marble slab thirty (30) inches wide, sixty (60) inches long. The slab will be one (1) inch wider than the table all around; that will make it look better than to have it even.

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**Cream Slab Table**—The cream slab table is not made like the other. I have tried several ways to fix a cream slab, but the best and only way is the last one that I fixed. If you follow instructions you will have



one just as good. Take four (4) pieces two (2) inches thick, three (3) inches wide and twenty-eight (28) inches long for the legs. Take two (2) boards seven-eighths (7-8) of an inch thick, seven (7) inches wide, and thirty (30) inches long. Take two (2) boards seven-eighths (7-8) of an inch thick, seven (7) inches wide and sixty-one and three-fourths (61 3-4) of an inch long. Lay your marble slab with the best side down on the floor. Now put the two short boards one at each end of slab, then the two long boards one at each side. Nail the end of the long boards to the short one, now stand the four legs one in each corner of frame on the slab with the wide side to the long board, nail frame to legs. Now take four (4) pieces two (2) inches thick, two (2) inches wide, long enough to reach from one leg to the other, lay these on the slab, nail the frame to them, brace the legs same as on the oil slab, now turn the table and slab over so it will stand on the legs. You will see that the frame and slab are even. Now make another frame of oak; the rest of table could be made of poplar, but this frame comes in contact with the candy, and is much better than poplar or any other soft wood. Take two (2) pieces of oak one and one-half (1 1-2) inches thick, two and one-half (2 1-2) inches wide, and sixty-two (62) inches long; take two pieces of oak one and one-half (1 1-2) inches thick, two and one-half (2 1-2) inches wide and thirty-two (32) inches long, take the two short pieces, lay them on the slab one at each end, nail them to the edge of the table with the outside of strip and table even. Mortise the end of the short and long pieces so they will fit together, then nail the long pieces to the table same as the short one; this will make the outside of table even and the oak frame will extend about one and one-half (1 1-2) inches over on the slab, now take a one-fourth (1-4) inch drill and drill ten (10) holes one-half (1-2) inch from the in-

side edge of oak frame, down through the oak frame, marble slab and the two by two inches (2"x2") piece under the slab, get ten (10) quarter (1-4) inch bolts, six (6) inches long, round head, put them down in the hole and tighten the burr up; put the bolts one in the middle of each side, one in each end of the side, nine (9) inches from inside corner of frame, the other four, two in each end piece, six (6) inches from inside corner. The slab table that I give is for a large marble slab thirty (30) inches wide by sixty (60) inches long, but you can make any size table. First get the slab, then make the table to suit. If you should use one slab for oil and cream, the iron slab bars will do for the cream instead of the frame, but the oak frame is the best.

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**Slab Bars**—Steel bars are used on the oil slab. You can get them at most any hardware store. If your slab is thirty (30) inches wide by sixty (60) inches long, get four (4) steel bars, three-quarters by three-quarters of an inch (3-4" x 3-4") two of them, sixty (60) inches long, the other two twenty-eight (28) inches long. I speak of a marble slab thirty (30) inches wide by sixty (60) inches long; that is the size I have used for several years. You can use any size slab, but get your steel bars just as long as the slab and the two that go across the end two (2) inches shorter than the slab is wide; by doing this the short ones fit inside the long ones. When you pour a batch of caramels on the slab, set your bars as above stated, then you can shove one short bar up or back to suit the size of the batch.

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**A Palette Knife**—A palette knife is a very handy tool. It is a knife with a thin pliable blade. It is used to scrape the nut batches out of the kettle; it is neces-

sary to run something under the nuts or any highly cooked batch of candy while it is on the slab, or it will stick and the pallette knife is the best thing for it. It is also a handy tool in the kitchen and every home ought to have one.

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**A Batch Knife**—A batch knife is another knife used. It is like a butcher's knife, only the ones used in the candy factory are longer than the one most everyone has in their home, but any size will do, as they are used to cut some kinds of candy.

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**A Candy Hook**—A candy hook is one thing that you should have by all means, as there is only one way to pull taffy without a hook, and that is by hand, as they do at the old fashion taffy pulling, and that is a poor way when you go to making candy, an you cannot pull but a very small piece at a time; then it is not as nice as when pulled on the hook. By using a hook it pulls out lighter in color and makes it spongy. As I have done before I will do here, that is, to tell you how to make or how to have one made. As my experience has taught me to do, and that is to get the best. I will give you two ways to have them made. Take, or have the blacksmith take a piece of round iron three-fourths (3-4) of an inch in diameter and twenty-four (24) inches long, have him make one end sharp, like a lead pencil, but not too sharp; in other words, make a blunt point on it. Now, have him to turn this end up like a hook until he has the point of it turned up about level with the middle (when holding the other end up) and about seven (7) inches from the end of the hook to the middle of the whole piece have him to flatten six (6) inches of the straight end out and take a flat piece one (1) inch

wide by five (5) inches long, thick as the flat end of the hook, put it across the straight end about six (6) inches from the top or flat end. Make a screw hole one in each flat end, then screw it to the wall where it will be handy to get at. Make it the right height by putting the top on a level with the top of your head. (The hook described above is the same as the one shown in picture on front cover page).

Another way to make a candy hook is to take a piece of round iron one-half (1-2) inch in diameter, eighteen (18) inches long; have a hook made of one end like the other hook by using half of the iron for the hook and flatten the other end and put two holes in the flat end, one near the end, the other five (5) inches down from the end; the end of your hook will be about on a level with the lower hole, and five (5) inches from the straight or upright piece. This hook will do for small batches, but the other is the best, and will hold a batch as large as you can handle.

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**Shears**—Shears are used in the candy shop; they are about ten (10) inches long, but you can use the kind that you have at home.

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**Gloves**—Gloves are used, but you will not need them unless you make high boiled candy. If you make a batch that is cooked above two hundred and seventy-five (275) degrees on the thermometer, you will need them. You can get them at a wholesale supply house, or go to your clothing store and get a pair of heavy buckskin gloves and keep them for your candy gloves and use them for nothing else, or they will get dirty and will not be fit to use, as they are used for pulling high boiled batches and to spin the candy out on the



work table while it is hot; as I said before you will need gloves to pull a batch of candy that is cooked above two hundred and seventy-five (275) degrees on the thermometer, or you will burn your hands. They are used at the work table to save the hands, also to handle candy that has a glossy finish, as the hands sweat and make the candy look dull. As I have put several recipes in this book that are cooked above two hundred and seventy-five (275) degrees, you can tell by looking at the recipes if you will need gloves, but I would advise you to make the pull batches that are cooked to a degree less than two hundred and seventy-five (275) at first, or until you get your hand in on pulling candy, as it is easier to pull taffy that is cooked from two hundred and fifty-four (254) to two hundred and sixty-five (265) degrees, than it is to pull a batch that is cooked above two hundred and seventy-five (275) degrees.

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**Slab Oiler**—There is a slab oiler that you can buy, but there is no need of buying it, as you can use a can or bowl to put some lard in, and get a brush to put the lard on the slab.

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**Brush**—You can get a brush at the hardware store. Get a flat paint brush three inches wide or you can use a piece of muslin or anything white and clean. Make a paddle out of a piece of poplar wood, three (3) inches wide, six (6) inches long, and one-half (1-2) of an inch thick; use four (4) inches for a handle by shaving it down, wrap the other end with a piece of muslin three (3) inches wide and thirty-six (36) inches long, tack one end to the paddle by leaving one (1) inch of the muslin extend over the end of the paddle, for the brush



part. This will make a good brush for your oil slab; always melt your lard before putting it on the slab.

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**Scales**—You should have scales in your work room, as they are very handy, but I made candy a long time without them; then I got two pairs, one pair to weigh from one-half (1-2) ounce to two (2) pounds. You will see in most of the recipes that I give in this book, call for ounces. The small scale is very handy for this; while the large one is best for weighing the sugar or anything where pound is mentioned. The kind to get is called Double Beam Platform Counter Scale. They will weigh from one pound to two hundred and forty (240) pounds. No doubt you have scales in your home, as most everyone has, but if you should not have them, I will tell you how I make candy without scales. (See measure and weight).

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**Pan Scraper**—A pan scraper is a handy tool, although you can get along without one by using a knife. The pan scraper is a knife made of a piece of steel four (4) inches wide by five (5) inches long, with a handle five (5) inches long. You can get one at the hardware store, or some confectioner's supply house. They are used for cleaning the cream slab; if your pull batches should stick to the slab, you can release it by pushing the scraper under the batch, and pulling it out, but this must be done quickly or the scraper will stick. A case knife will do for small batches.

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**Rolling Pin**—As everyone has a rolling pin in their kitchen, you know what they are like. The one I use is larger than the one that is used in the kitchen. They are used in making nut caramels, etc., to roll or press

the nuts down in the caramels, as the nuts come to the top of the batch when poured on the slab. The rolling pin that is used in the kitchen will do.

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**Caramel Cutter**—A caramel cutter is a steel cutter to cut caramels with, and a very handy tool. It is made with two handles like a rolling pin, only it has round knives that cut or mark the candy as you roll it over the batch. They are made so the knives can be set to any size. The batch knife or any knife will do at first.

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**Nut Grinder**—You can get a meat grinder at the hardware store if you have not got one at home. They are used to grind figs and nuts for candy. If you have none, a knife will do.

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**Sieves**—A sieve is used in the starch work and for salting nuts. As sieves are used at home I will not say much about them here, but I will speak of them in the recipes.

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**Dipping Paper**—Waxed dipping paper is used for putting chocolate coated cream centers, nuts or bon bons on when dipping them, as they will stick to a common paper. You can get it at the supply houses, or if you only want a few sheets, you can get it at your confectioner's store. It takes heavier paper to lay chocolates and bon bons on, than it does to wrap candy in. (See Waxed Paper).

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**Work Table**—If you have a room that can be used for a work room exclusively, I would advise you to

make or have a good work table made, as they do not cost very much. You can make one; take six (6) pieces two inches (2") thick, four inches (4") wide, and thirty-six inches (36") long, for the legs; take four (4) pieces, seven-eighths (7-8) of an inch thick, four inches (4") wide, twelve feet (12ft.) long, six (6) pieces, seven-eighths of an inch (7-8") thick, four inches (4") wide, and thirty inches (30") long. Nail the short pieces on the legs, three at the top, the other three six inches (6") from the bottom. Nail the four (4) long pieces two (2) at the top, the other two six inches (6") from the bottom, same as the short ones. This makes a table with six (6) legs, one at each corner, one in the middle of each side. Put strips cross ways about every twelve inches (12") for the top. Take three (3) maple boards twelve inches (12") wide, twelve feet (12 ft.) long. Screw them to the table. This will make a good work table; but you can use any kind of table or anything that will do to work on at first.

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**Batch Warmer**—You will not need a batch warmer unless you make chips, stick candy or any high boiled candy, that you spin out in long strips. I will speak of a warmer in the recipes when it is needed. The warmer is used on one end of the work table. There are several kinds of them, and if you intend using one, just write to some supply house for their catalogue; but if you want to make some high boiled goods, at home, you can use the cook stove to keep the batch warm, by keeping the batch as near the heat as possible.

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**Cream Paddle**—A cream paddle is used to cream the batches on the cream slab. There are several ways to make them. You can also buy them, but as I am

writing this book to save you money, I am giving my experience that cost me several dollars, and I intend to show you how one can get through without buying high price tools, and still have some of the very best by making them. You can make a cream paddle same as the stirring paddle, only make it wider and longer. Four feet (4ft.) long and make the wide end five inches (5") wide; this will answer the purpose very well, but I made one that is better. Take a round fork handle (if you have no old pitch-fork at home, you can buy a handle at the hardware store) three feet eight inches (3ft. 8") long, saw in at one end about four inches (4"), get a piece of heavy sheet iron eight inches (8") long, five inches (5") wide; put one end of this iron in the handle where you have sawed, drill two (2) holes through the handle and sheet iron, then get two (2) carriage bolts (with "T" shaped head) and put them through the holes. You can cut the upper corners of the iron off, it will help the looks of it. This will make a cream paddle as good as you can buy.

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**Melting Pot**—A melting pot is used for melting fondant for the chocolate cream, and melting dipping cream for bon bons. Instead of a regular melting pot, you can use a stew pan by setting it in a kettle of water. Take a stew pan that holds two or three quarts and put it in a kettle or pan that will let it set about half way out, at the same time keep the stew pan from setting on the bottom of the kettle. You can do this by using a deep kettle, as the water must have room.

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**Chocolate Warmer**—A chocolate warmer is used in melting chocolate for coating your cream centers, nuts, caramels or anything that you want to coat with



chocolate. You could use the same outfit for this work, as you do for melting your fondant, but it is not a very good way. I always like to use a thermometer at this work, as I can keep my chocolate near one temperature. For a cheap and good way to make a chocolate warming outfit have a tinner make a pan ten inches (10") wide, fifteen inches (15") long, five inches (5") deep with wire around the top; have a spout on one end, like the spout on a coffee pot to run from top to bottom of the pan; cut out inside for the thermometer (use a milk thermometer) have another pan made to go inside of the other one, size of inside pan nine inches (9") wide, fourteen inches (14") long, three inches (3") deep, with a three-quarter of an inch (3-4) rim all around the top to extend over the outside pan. This warmer can be used by setting it on a slow fire. You can make a table for it.

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**Chocolate Coating Table**—To make a chocolate coating table, take four pieces of wood two inches by two inches (2" x 2"), and twenty-eight inches (28") long, for the legs, two (2) pieces, seven-eighths of an inch (7-8") thick, four inches (4") wide, thirty inches (30") long, two (2) pieces seven-eighths of an inch (7-8") thick, four inches (4") wide eighteen inches (18") long. Nail the short pieces at one end of the legs, then nail the long ones to the legs. This will make the frame. Take two boards ten inches (10") wide, thirty inches (30") long, nail one of these boards on top of each end of the table, put the edge of the boards even with the end of the table. The warmer will go down between the boards and side of the table; put two strips across under the table to let the warmer rest on; let the end of the board reach over side of table; this will give room to work and a place to set the cream centers on your left and the tray for the chocolate to be put on the



right. Take a glass ten inches by ten inches (10" x 10") to work on, (plate or any heavy glass will do) as I said before, you can use a stew pan instead of the warmer by putting it in another vessel with water in the lower pan or vessel, or a double boiler will do, if you should have one in the house.

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**Starch Boards**—Starch boards are wooden trays made of light weight lumber. Make a frame by taking two (2) pieces one-half of an inch (1-2") thick, one and a quarter inches (1 1-4") wide, fifteen inches (15") long, two (2) pieces one-half inch (1-2") thick, one and a quarter inches (1 1-4") wide, thirty inches (30") long; nail the ends of these pieces together; nail a thin board on one edge; this will make a tray sixteen inches by thirty inches (16" x 30") and one and a quarter inches (1 1-4") deep. This makes a good starch board, but you can use a shallow pan or dish for your starch work as a starter.

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**Moulds**—You can make moulds, as they are made of plaster-of-paris. I will explain later how to make them. (See chocolate and bon bon moulds).

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**Funnel Dropper**—To make a funnel dropper have your tinner to make one or you can buy one from the supply house. If you have one made, have it made cone shape. Make the top seven inches (7") in diameter, taper it down to a point, make it ten inches (10") from top to point, cut the point off so it will have an opening three-eighths of an inch (3-8") in diameter, put a wire around the top, to make it firm. Have a round tin handle put on one side near the top, have this handle one and a half inches (1 1-2") in diameter, six inches (6") long.

You can use a pan and spoon instead of a funnel, it will be very slow work, and I would advise you to get a funnel.

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**Funnel Stick**—This you can make. Take a piece of poplar twelve inches (12") long, shave it down to three-quarters of an inch (3-4") in diameter at one end and taper the other end down to fit the opening in the bottom of funnel.

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**Bon Bon Dips**—The bon bon dips are made of wire. Take a piece of No. 12 wire, fifteen inches (15") long, bend it over a three-quarter inch (3-4") pipe or anything to make it round. By putting the two ends together and twisting them this will make the handle, pinch the round end together and bend it up like a spoon.

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**Kettle Washer**—To make a kettle washer, take a broom handle about two feet (2ft.) long, take a piece of cloth about four inches (4") wide, three feet (3ft.) long, wrap it around one end, a dish cloth will do, but if you use a large kettle it is best to have the handle as you can wash the kettle quicker by setting it on the fire until the water gets hot, then use the washer.

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**Kettle Cover**—Take a poplar board seven-eighths of an inch (7-8") thick and make a round lid one inch (1") larger than the kettle is, put a strip across the top to keep it from warping, put a handle on it, any kind of a handle will do.

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**Bon Bon Dipping Stand**—To make a cheap stand, take a box about twelve inches by twelve inches (12" x

12") and twenty-four inches (24") long with one side off, cut a hole in one end as large as you possibly can, so the lamp will not burn the box, set the box on end with the open end up, put a shelf in side of box high enough to set a lamp on, so the top of chimney will be within one inch (1") of the melting pot, or you can use a gas or oil stove and set it on the table.

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**Buttercup Cutter**—A buttercup cutter is used for marking buttercups, caramel cups, or any kind of candy that you would like to cut or mark with it, but you will not need one unless you make buttercups, etc., as these soft center pieces are hard to cut without one of these markers.

# Instructions

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How to Use Tools





## INSTRUCTIONS HOW TO USE TOOLS

As I have given a list of tools and the way most of them can be made, I did not say anything in regard to the way to use them, although it is not necessary to speak of all of them that I named. I will only speak of a few, as I am not trying to see how big a book I can write, but to teach you the candy making in as small a book as possible.

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**Kettle**—The kettle is one thing that you should watch in making up your batches, as it depends on the kind of candy that you are going to make, as to the size kettle to use. It will take a larger kettle for a batch of candy that has cream, milk, molasses or soda in it than it does for most any other batch; for instance, if you are going to make a batch with cream or milk that weighs thirty (30) pounds, it will take a kettle that holds about nine (9) gallons; now if you only make a ten (10) pound batch, a three (3) gallon kettle will do. You can make about four (4) pounds in a one (1) gallon kettle (or pan). In making your first batch with cream, etc., you will see why I speak of a larger kettle for the cream, milk, molasses and soda than I do for the other batches. The cream, milk, soda and molasses will boil up a great deal more than most of the others. It is necessary to watch your kettle very closely, as the batch may boil over; if you see that it is going to run over, take and stir it fast and steady, so you do not splash it out, and it will soon go down. It is not necessary to put the thermometer in a batch of this kind until it boils down some, as a batch with cream that fills the kettle one-third (1-3)

full just before it starts to boil, will boil up to the top, but after boiling a few minutes it will go down almost to where it started to boil, but do not wait too long before you put the thermometer in; as soon as the batch starts to boil down, put the thermometer in; after the batch has boiled down from the top of the kettle, always take the kettle washer and clean the edge off of the kettle, although it may not be what you call dirty, but there is often sugar and cream that boil up and when it boils down it gets grainy on the inside and top of the kettle; this often causes the batch to turn to sugar or get grainy. When you take the stirring paddle out of the batch wipe it off on the edge of the kettle, to one side of where you intend to pour out over. You should use a kettle to suit the size of the batch as near as possible, that will let the small batch come up on the thermometer, as the batch ought to be at least one and a half inches (1 1-2") deep that will let the bulb of mercury that is on the bottom of the glass tube of the thermometer under the batch.

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**Thermometer**—The Thermometer is a tool that you should understand as its the cooking that makes the candy, if you fail to get it cooked right you will have a poor batch of candy. The first thing you do after getting a thermometer is to learn to read the degree. It may look easy but when you put it down in the kettle it is easy to make a mistake, and two (2) degrees on some batches will make quite a difference in the working of it. There is a difference in the thermometers, they are supposed to be all right when you get them, the most of them are; the climate has something to do with them, and they will vary several degrees, but as there is a degree that they are tested at, it will cause you no trouble in cooking your candy if you will notice which way it is off, then cook your batch to suit as the degree to cook

each batch will be given in the recipe. When you get a thermometer put some clean water in a clean kettle (enough to give your thermometer a fair test, three (3) or four (4) inches deep will do), put the thermometer in it same as in a batch of candy, let the water boil, you can see on the thermometer how hot the water gets after the water boils several minutes and you see no change in the degree that will show you the degree to cook your candy by. If the degree is two hundred and twelve (212) in boiling water that is the right degree it should have, as the thermometers are tested at two hundred and twelve (212) degrees in boiling water. As I said before the climate has something to do with them and they will get off after using them. I would advise you to test your thermometer in boiling water at least every two weeks if you are using it very often and if you are only making candy for past time or on off days at home, it is best to test it before using it. Be sure and use clear water and have your kettle clean, for if there should be any candy sticking on the inside of the kettle it will not give the thermometer a fair test, as there is a difference between the clear water and water that has candy in it. You cannot get water any hotter than boiling and if the thermometer and climate is right, the thermometer will register two hundred and twelve (212) degrees, no matter how long you let it boil. There is no body to water and the only thing it will do is to boil away, while there is a body to a batch of candy and the longer you cook it, the hotter it gets until it burns you will notice in using a thermometer in a batch of candy, it will almost stop about two hundred and thirty (230) degrees for a few moments, then it will gradually go up until it is at the degree that your batch is to be cooked to, the reason that your thermometer registers about two hundred and thirty (230) degrees and almost stops for a while is, af-

ter your sugar is dissolved and starts to boil instead of it stopping at two hundred and twelve (212) degrees as in water (the substances in your batch, will hold heat and get hotter the longer you heat it), it will boil up to about two hundred and thirty (230) degrees it depends on the amount of water that you have in your batch, the more water or milk you have in it the longer it takes to cook, and it will stay near two hundred and thirty (230) degrees longer, but when the water is about all evaporated then the batch will cook faster. Now, after you have tested your thermomter and find that it is higher than two hundred and twelve (212) degrees, say two hundred and fourteen (214) degrees, that will be two degrees higher than I have my recipes, but they are more likely to be too low than high, as I have tested several of them and the last three were below two hundred and twelve (212) degrees, one at two hundred and ten (210) degrees and the other two still lower. The only way to do, if your thermomter registers two hundred and ten (210) degrees in boiling water, that is, two degrees less than it should be, to suit the recipes, all you have to do is to cook your batch two (2) degrees lower than the recipe calls for, for instance if you are going to make a batch of Jersey Lilies, that is cooked to two hundred and fifty-four (254) degrees, as the recipe calls for, cook it two degrees less, making it two hundred and fifty-two (252) degrees instead of two hundred and fifty-four (254) degrees, and your candy will come out all right; follow these instructions on every recipe and after using your thermometer for some time and on testing it as before stated you find that it has changed again, which in most cases it will be still lower, get the degree from two hundred and twelve (212) up or down, as it may be, and change the recipe to suit; you can stand the thermometer in your kettle and let the top lay against the edge of the kettle; but you will find it much better if you take a wire



or cord and fasten one end of it to the ceiling or anything above the kettle, so it will be high enough to be out of the way. Let your thermometer stand on the bottom of the kettle and make a hook on the lower end of the wire to hook in the top of the thermometer, this will let you stir all around on the bottom of the kettle as the thermometer will swing out of the way, but be sure that it rests on the bottom of the kettle; if it should hang above the bottom, it may not give the right degree, and when you want to look at the thermometer never pull it up out of the batch, do not look up or down on it, when you want to see what degree it is at, if your kettle is too high to look straight at it, lean the top of the thermometer so you can see straight at the mercury and scales that give the degrees. You will see what I mean by just looking down at it and then look straight and see how many degrees different it is. If the batch boils up over the mercury, which it will seldom do, the batch that has cream and molasses in will, but they will boil down, if they do not, just raise the thermometer a little and take the kettle washer and wet the end a little in water and wash the glass tube and degree scales so that you can see the mercury. In no case must a cold thermometer be put in a hot batch suddenly, but heat it up gradually; otherwise the ball will be apt to crack, and the thermometer will then be useless.

I will speak of another thermometer in my instruction on chocolate; it is a small glass tube without any frame, it is a milk thermometer and you can get one at the drug store. You put it in the opening (or spout) that I speak of in explaining chocolate warmer. This thermometer is to tell how hot the water is in your chocolate warmer. You can get along without this thermometer, but it will be more help to you at first than later as you will understand how to heat your chocolate



after you work with it awhile. I will tell you in my instruction on chocolate how to use the thermometer, also how to do without it.

There is also another thermometer that I speak of in the instruction: it is the ordinary weather thermometer, and is used in testing the temperature of the room.

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**Scales**—The best and quickest way to get a batch of candy ready for the furnace is, if you have a pair of those double beam platform scales, have your scales setting on a box or barrel, or anything to make them high enough to be handy, put your kettle on the platform of the scales, push the poise or weight on the beam next to the kettle (the beam with the least number of pounds) out until it balances, then take the weight on the other beam (with the most pounds marked on it), and put it at the number of pounds that you want to use for glucose, then add the number of pounds of sugar to it by moving the weight out, for example, suppose you were going to make a batch that weighs nineteen (19) pounds, put the weight at six (6) pounds, then put the glucose in your kettle until the beam comes up, then put the weight at fifteen (15) pounds, put in sugar until the beam comes up again, put the weight at nineteen (19) pounds and pour in cream until the beam comes up; now you have six (6) pounds of glucose, 9 pounds of sugar and 4 pounds of cream, that will make nineteen (19) pounds. If the recipe calls for ounces, weight it on the small scales; if you have a pair of single beam scales you can weigh the kettle, then add the six (6) pounds of glucose, nine (9) pounds of sugar and so on until you have nineteen pounds and the weight of the kettle. But if you have no scales, I will help you along without them, although you may miss on the recipe a little. (See Measures and Weights.)

**Chocolates and Bon Bon Moulds**—You can buy rubber moulds, but I never like them as well as I do the starch moulds. You can make the starch moulds with very little trouble. After you once get the patterns, which you can make out of plaster-of-paris (see plaster-of-paris patterns), these patterns will last for years.

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**Plaster-of-Paris Patterns**—To make plaster-of-paris patterns take your starch boards, fill them with corn starch by sifting the starch as it goes in the board, so it will not be packed in solid, by sifting it, it takes out all the pieces of fondant or anything that might happen to get in, use a flour sieve, for this work. After you once get the board filled, take a straight edge stick, a yard stick is very nice, if you should have one; if not, any straight stick will do. It must be longer than the starch board is wide, so as to make your starch level with the board; now it is ready to make the moulds for the patterns. You can make any kind of patterns that you wish to. If you want a chocolate drop pattern, take a pine stick three-quarters of an inch (3-4) in diameter, sharpen one end, let it be one inch from the point back to where you begin the sharpening, stick the point down in the starch, until the pointed end is down in the starch, or so it will not be over one inch in the starch, or it will make the drops too high. You can make as many of these impressions as you like by putting the stick in the starch, but great care should be taken in making the impressions, so as not to spoil any of them. It is best to make your impressions farther apart in this case than for the cream centers. I would advise you to put them two or three (2 or 3) inches apart for the patterns, will tell you later how far to put the others. Take some plaster-of-paris, mix it with some water, make it thin enough to pour, fill the impressions level full. This

work must be done quick, and have the impressions ready before you mix the plaster-of-paris and water, as it sets very quickly. After the plaster-of-paris stands in the starch for an hour or so, it depends on how thin you mix it, as to the time it takes for them to set, you can take one out after they stand awhile, and if it is dry and firm, they are ready to take out. After you have taken them all out of the starch, pick the best ones out, take a knife and cut the big end (or top as it is while in the starch) off a little, to make it level. Take a piece of wood one-half inch (1-2) thick, one inch (1) wide, twenty-four inches (24) long, glue the plaster-of-paris patterns (or chocolate drop patterns as they are now), to the piece of wood by leaving five inches (5) of each end for a handle, put the patterns one-half (1-2) inch apart, you can make any shape patterns that you like by cutting the model out or getting anything that you would like to make chocolate creams of the same shape. Here are a few shapes, acorn, pecans, filberts and most any kind of nuts, you can make several kinds of them by putting them in the starch in different ways, always make them so the big side will be glued to the wood that will let them go down in the starch and come out, without spoiling the mould, you can go to some candy store and buy some chocolate creams, have them mix them, by doing this you will get some very nice shapes, you will also get an idea as to the size of the chocolate creams that you will make. You do not want your creams too large as they will not look as nice as small ones. After you get the models, prepare the starch and proceed with the plaster-of-paris as before, in gluing the patterns to the wood (or stick) only put one style on each piece, as it will cause your cream centers to be mixed. In making your cream centers flavor each shape differently and use the same flavor in the same shape everytime, as then you will be able to tell the flavor by the shape of your chocolate creams.

**Waxed Paper**—This paper is a clear paper, waxed. It is used to wrap candy in; it is used mostly for caramels, but it will do to wrap kisses or any other kind of candy in, although there is a colored kiss paper that is intended for kisses, but the waxed paper will do, unless you make your kisses in large quantity, then it would pay you to get the kiss paper. It is kept at the confectioner's supply house.

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**Degree and Finger Tests**—I give the finger test to help you out in case you should break the thermometer. It will help you out considerable but I would not advise you to use this method in making all of your candy. In my experience the thermometer is the safest way to cook candy, as you always can cook it at the same degree. I always use the finger test when making caramels, as you can make a better caramel than you can with the thermometer, but for the fondant, the thermometer is the only safe way to cook as two degrees will make a great difference in the fondant. In using the finger test as given below, or for caramels, have a pan of cold water near the furnace and always dip your hand in the water, then reach in the kettle and take your two fingers and catch what you can and put your hand back quickly in the water again, so the candy will not burn your fingers.

Two hundred and twenty-eight degrees (228),  
small thread.

Two hundred and thirty-two degrees (232),  
medium thread.

Two hundred and thirty-six degrees (236),  
large thread.

Two hundred and forty degrees (240), soft  
ball.



Two hundred and fifty degrees (250), hard ball.

Two hundred and sixty-four degrees (264), small crack.

Two hundred and eighty-four degrees (284), hard crack.

To make ribbons, boston chips, stick candy, etc. cook until the batch starts to get darker in color, it is about three hundred and thirty degrees (330) then. In making these tests you put your hand in water then in the kettle and as I stated before, put your thumb and fingers together and as you take them apart you will see what is called a small thread. You must start testing soon after the batch begins to boil, the longer it cooks the thicker it will get. You will notice that the thread will get larger. You must put your hand in the water and get more candy every time you make a test. The ball is made by rolling some of the candy with thumb and fingers, the crack is done when the candy that you get on your fingers breaks when you put your hand in water after taking it out of the batch, by pressing thumb and fingers together.

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**Measure and Weight**—I give the measure and weight here to help you out if you should be without scales. I will say the same here of the scales as I said of the thermometer in degrees and finger test, and that is, I would not advise you to do without scales. While the measure and weight rule is something worth knowing, at the same time, it is better to weigh, than to measure, as the scales are a sure thing and you can tell exactly what you are doing although in my experience I could measure a batch out very near as close as if I had weighed it, although I give up the idea of measuring and used the scales. In giving this rule I will give the



articles as well as the weight and measure as there are very few things that will weigh and measure the same.

Article	Measure	Weight
Sugar, granulated.	One pint . . . . .	1 Pound
Glucose . . . . .	One pint . . . . .	1 1-2 "
Molasses . . . . .	One pint . . . . .	1 1-2 "
Water . . . . .	One pint . . . . .	1 "
Milk . . . . .	One pint . . . . .	1 "
Cream . . . . .	One pint . . . . .	1 "
Cocoanut . . . . .	One pint (pkd solid)	.8 Ounces
Horehound Herbs	.One pint (pkd solid)	.3 "
Gelatine . . . . .	One pint . . . . .	3 "
Peanuts . . . . .	One pint . . . . .	10 "
Sugar, powdered	..One pint . . . . .	10 "
Starch (corn) . . .	..One desert spoonful	.. 1-2 "
Cream of Tartar	..One desert spoonful	..1 "
Soda . . . . .	..One desert spoonful	..1 "
Powd. Chocolate	..One desert spoonful	.. 1-2 "

**The Chocolate Warmer and How to Use It**—Put about one (1) gallon of water (hot or cold as you wish, if you use hot water, it will not take as long for your chocolate to melt) in the lower part of the warmer, set a lamp with a small blaze under the warmer, let the top of the lamp chimney be an inch or more from the bottom of the warmer, the lamp can be set on a box or anything to bring it up to the right height. Put the milk thermometer in the spout on the warmer so the lower end of the thermometer will be down in the water.

**How to Coat Cream Centers in Chocolate**—Break any amount of your chocolate up and put it in the top part of the warmer, never put water in with the choco-

late; it will take sometime to melt the chocolate, it is better to melt it on a slow fire than a hot one, as the chocolates will turn gray if the chocolate is too hot when the cream centers are coated. Do not let your thermometer register too high or the chocolate will get too hot. You can regulate the heat by turning the lamp wick up or down. Do not let the thermometer register lower than ninety (90) degrees or above one hundred (100) degrees; if you let it get too cold it will be too thick to use. If it is warm and still too thick to use, see chocolate for coating. You must stir the chocolate up once in a while or the candies will not look nice. After the chocolate has melted stir it up good, have your cream center or nuts ready to coat before you melt your chocolate. When you melt your chocolate and have everything ready to coat, put a sheet of heavy waxed or dipping paper on a tray, take a large spoon and dip some of the melted chocolate out on the glass (that I speak of in how to make chocolate coating table) and stir it with your fingers, and if it is very warm give it time to cool a little, at the same time do not let it get too cool. After you have tried it, you will see just how to handle it, when it is cool enough to coat take a cream center and roll it in the chocolate until it is covered with chocolate, pick it up with your thumb and two fingers, turn your hand over a little so the center will lay on your two fingers and if you have too much chocolate on the center take your thumb and rub it off. If there should be a bare place, take your thumb and rub some chocolate over it (be sure and get the center all covered with chocolate or it will not look nice and the center will dry out and get hard) put your thumb on your two fingers back of the center, and turn your hand over with back up and push the center off on the waxed or dipping paper, with the flat side down if you have plenty of chocolate on your fingers there will be a string of chocolate from the choc-

olate cream to your fingers and by swinging your hand over the chocolate cream it will make any design that you wish to have on top of the chocolate creams. After you have coated one center and drop it on the paper, continue this work until the chocolate is all used up or too cold to handle, when it gets cold, let it lay on the glass and dip out another spoonful from the warmer on to it. Always stir the chocolate up good before dipping it out on the glass and stir it with the fingers as before stated, as this not only helps to cool it, but by stiring it, it will mix the oil and chocolate and take out the little bubble which will spoil the look of your chocolate cream if it is not thoroughly mixed. After it is ready to coat proceed as before. You can dip as much chocolate out of the warmer on the glass as you wish, but do not dip more out than you can use before it gets cold. Although some of the chocolate will get cold around the edge but let it be until you finish coating, then take a knife or the slab scraper and scrape it off of the glass, put it in the warmer and use it the next time. You do not need to scrape the chocolate off of the glass as long as you are coating, as it will not waste or spoil it to lay on the glass, it will form a plate or nest to coat in. Warm the glass you coat on before you start to coat, it will take the chill off. Be careful and do not let the glass get too hot or it will break, just let it get warm as the chocolate that you take out of the warmer will keep it warm. In coating you should take care and not let the chocolate get all over your arm, it is no use to wear short sleeves, as they will only be in the chocolate. Instead of putting anything over your sleeves, just put them up above the elbow. As for the chocolate getting on your hand, you can not help that as you must have one hand in the chocolate as that is the only way to coat. In coating chocolate you must work quickly and do not coat very many before you put them in a cool place, as they will turn

gray if they stand in a warm room until the chocolate sets. If your room is over seventy (70) degrees on the weather thermometer, you should have a refrigerator to put your chocolate in and do not coat very many before you put them in the refrigerator, but do not leave the chocolate in the refrigerator only long enough to dry them or they will sweat and that will spoil the looks of them. You can coat a dozen or two, it depends on how fast you coat. A cellar is a very nice place to coat chocolate, if it is not too damp, if the room that you coat in is below seventy (70) degrees you can coat as many chocolates as you wish and leave them in the room where you coat them, they will not turn gray that is if you do not coat them when the chocolate is too warm. You may have trouble at first, but do not get discouraged, as it takes time and practice to do anything and to do it right. You can use the bon-bon dipping pot or a stew pan by putting it in a kettle of water. Do not try to melt chocolate without a double boiler. Always dip the chocolate out on the glass or slab with a spoon; if you try to pour it out the sweat or water on the bottom of the stew pan will drop on the chocolate. In using the bon-bon dipping pot or stew pan, you can not use a thermometer you must use your judgment in heating the chocolate. Have it about blood heat when you are coating. You can melt it by setting it on the stove, but do not heat it too quick, give it time and when the chocolate is melted set it back on the stove to keep it warm.

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**How to Dip Bon-Bons**—There is a difference in the making of bon-bons from that of chocolate creams. You do not need a cool room and you do not need a refrigerator to set them in. Set the tray on the work table. If you are in a draft, or a cold room, your cream will set too quick. I would advise you to do this dipping in a



room that is a little warmer than where you coat chocolates. It is not necessary to heat a room for this work. After you have your centers ready to dip put some dipping cream in your dipping pot with warm water in the lower part, set it on the dipping stand with lamp under dipping pot. Do not let your cream get too hot, just let it be warm. You can tell by putting your finger in it if you can stand your finger in it, it is about right. You can tell after you dip a few if the cream runs off of the center it is too hot, or thin. Your cream must be warm enough to work nice or the bon-bons will be rough. If the cream is as warm as you think it should be, and if it is too thick to dip, drop a few drops of cold water in the cream and stir it up and add flavor and color to suit, any kind of flavor and color you wish, only use flavor to suit color. Stir your cream up until the color is mixed through, be very careful in putting the color in as you can very easily get too much. If you should get too much color in it, put more cream in and stir it up good.

After you dip a while the cream may get thick again. If it does, put a few more drops of cold water in it and stir it up. It will need stirring every few minutes while you are dipping as the top of the cream will get thick, while the bottom will be warm and thin. Have your centers ready and with one hand drop a center in the dipping pot and with the other hand take a bon-bon dip (or fork) and stir the cream, push the center down in the cream, and put the dip under it and lift it up; draw the dip over the edge of the dipping pot to take off the extra cream that hangs down. Do not scrape it too close or when you turn the bon-bon over it will leave the center bare. After you scrape off what cream you think is right, turn the dip over and lay the bon-bon on the waxed paper, lift up the dip and with what come up with the dip, give it a swing to put the finishing touch on. If you want to put nuts on top of the bon-bon it will not



need that extra finish. After you lay it on the waxed paper and as you take up the bon-bon dip, lay a nut on top of it with the other hand, press the nut down a little to make it stick. In making bon-bons you must work quick, as the cream will set very quickly. The nut must be put on as soon as possible after the dip is raised up, as they will not stick after the cream sets. They can be taken off of the trays in a few minutes. If you should want to use them, I would advise you to make bon-bons as you need them, as they are much nicer when they are fresh. You will find that the bon-bons with the plain cream centers will dry out quicker than the one with fruit centers (see recipe for dipping and bon-bons center cream). If you expect to keep bon-bons very long it is best to put them in an air tight jar or box as they will keep much longer than out in the air.

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**How to Cast Cream Centers for Coating**—Get some corn starch, you can get it from some confectioner supply house, or if you only wish to cast the centers in a pan or dish, you can get what you need at a grocery. It is put up in one pound packages. Get enough to fill the pan or dish full, but if you are going to make very many chocolates it will pay you to get it from some wholesale house. I will speak of Starch Board in this article, but you can use a pan or dish if you wish. After you get your corn starch, put a starch board on the table, sift it full of starch, take a yard stick, scrape it across the board (same as in making moulds for chocolates and bon-bons), then take the chocolates and bon-bon moulds that you have on a stick (as I instructed you to do in an article on chocolate and bon-bon moulds), put the moulds down in the starch until the stick rests on the edge of the starch board, start at one end of the board and make the impressions about one inch from the end of board; lift

the moulds up very carefully by taking hold of the ends of the stick with moulds on put it down in the starch again, and continue doing this until you get across the board. Leave a space of about two (2) inches from one row of impressions to another. You can fill as many of these starch boards as you wish with impressions before you start to cast. When you are ready to cast put some center cream in the melting pot and set it on the stove with water in the lower part of pot. Let it get hot; when the cream begins to melt stir it, and when it gets thin, flavor and color to suit. Stir it up good. If you get too much color, put in more cream, stir until thin. This cream must be very thin so it will run freely after it gets hot, and if not very thin put a few drops of cold water in it, do not put any water in it unless you think it is too thick to run. You can tell if it is thin enough by taking the spoon that you stir with and get it full and lift it up. If the cream runs off freely it will do. Do not let it get too hot, but it must be a little hotter than the dipping cream. You can tell how hot to make it by putting your finger in it (as I instructed you to do in article on how to make bon-bons. In dipping cream it should not be so hot but what you can hold your finger in it, while center cream should be hotter than it, at the same time not so hot but what you can put your finger in. When the cream is thin enough, have the funnel stick in the funnel and dip some of the cream in the funnel, and hold it over the starch board, with impressions in it, with one hand, and pull the stick up with the other hand, a little until some of the cream runs out and fill one of the impressions in the starch then push the stick down in the funnel to shut off the cream from running out. Hold funnel over another impression and pull stick up as before and when that impression is full, push stick down again, continue this until all of the impressions are filled; but do not get any more cream in the im-

pression than it takes to fill it. After you have a little practice on this work you will be able to fill the board in a few minutes. After you get the boards full, let them set for a while. Take a tooth pick and push it down on the cream center. If the tooth pick goes in the center they are too soft to take out, but if the center goes down in the starch when you press on it then they can be picked out and put in a sieve. When you get 30 or 40 in the sieve take a soft hair brush and dust the starch off of them, then they are ready to coat with chocolate. After the centers are all picked out and dusted, you can put the starch away for another time, but keep it in a very dry place.

# Ingredients





## INGREDIENTS.

**Ingredients and What They Are**—There are a few things used in the confectionery business that some people know nothing of, while others know that they are used, but know not what they are, or how they are made. For that reason they think that they are not fit to use. I will say here that anything that is used in my recipes is used by the very best candy makers in the country.

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**Gelatine**—Gelatine is used in some of my recipes. some people have some very queer ideas in regard to it and no doubt have heard some very queer stories as to what it is. It is made from a part of a beef, it is part of the legs, called sinew, it is the white grissel part. When cooked it is very slippery and tough, it is made by a cooking process, and is pure and harmless; when you buy gelatine, get the best.

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**Glucose**—Glucose is another thing that has been looked at as a very injurious thing, by some people, especially by those that know not what it is, while others were under the impression that it is used only in cheap candy, but instead it is used in most all grades of candy, in the fine candies as well as the cheap. Glucose is a necessity in the candy business, and is used in the retail candy stores where they make their own candy, as well as in the candy factories. Glucose is a syrup obtained from corn, grapes and most acid fruit, it is a very clear

syrup, but heavier than most syrups, but not as sweet as sugar. It never crystallizes readily, for that reason it is used in candies. You will find in most of my recipes where glucose is left out cream-of-tartar is used. The reason that glucose and cream-of-tartar is used in candy is to cut the sugar, what I mean by that is it helps to keep the candies from turning to sugar.

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**Suet**—Suet is used in caramels, taffies, chewing candy or any kind of candy that is of a chewing substance, and is used as a substitute for paraffine wax; paraffine wax was used until the pure food law prohibited the use of it, since then there are several paraffine substitutes. You can get them of the wholesale supply houses, but as I always use suet I would advise you to do the same, as it gives the same results. Get the suet at the meat market and render it out and set it away to use as needed.

**Recipes**  
AND  
**Instructions**



## RECIPES AND INSTRUCTIONS.

In writing these recipes I will start with the most simple ones first and if you never made any candy before I would advise you to start in on taffies, nut candies, etc., as you can learn to pull taffy better than high boiled batches, as it takes an experienced person to handle high boiled batches, while an inexperienced person can soon learn to pull taffy, as it is not cooked as long as the high boiled batches. I would like to have you be successful with these recipes, but do not try to learn them all at once. Try the simple ones first, then the rest will not be so hard to learn.

No doubt I will mention things in these recipes that I have mentioned in the instructions; if I do it will be to impress it on your mind. There may be some of these recipes that will seem to be the same, but after they are finished there will be quite a difference.

I have tried to make these recipes so the batches would be small enough for beginners, but if you would like to make a batch that is still smaller, you can do so by dividing the batches as you make them up, but in doing this be sure and divide each ingredient that is in the recipe, the same, or your batch may not turn out right. You can also make any of these recipes larger by multiplying the amount of each ingredient the same, that is, if you want to make a batch two or three times the size as the one I give, multiply each ingredient by two: that is, if you want the batch as large again as I give it, and if you want it three times as large, multiply by three. You can make the batch any size that you wish, but be sure and multiply each ingredient the



same and remember to keep the pounds and ounces apart, as most all of these recipes have pounds and ounces in them, then you will have the recipes as I give them, only smaller or larger as you want them.

You will notice in these recipes that I speak of kettle, slabs and tools, just as I am used to using, but you can use whatever you have that will do in their places. You will see in article on tools and also in instruction how to use tools, for what you can use instead of the utensils that I speak of in the recipes.

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### VANILLA TAFFY.

Six Pounds Granulated Sugar ;  
Four Pounds Glucose ;  
Four Ounces Butter ;  
Two Pints Water ;  
Half Ounce Vanilla Extract.

Put six (6) pounds granulated sugar ; four (4) pounds glucose ; four (4) ounces good butter, and two (2) pints of water in the kettle, then set it on a good fire, stir the batch with the paddle until it starts to boil, take the paddle out, then take the kettle washer and wipe the sugar down from the inside of the kettle, put the cover on it and let the batch boil for a few minutes ; the steam will clean the sugar down from the inside of the kettle where you might fail to get with the washer. After the batch boils a few minutes with the cover on, take it off. You can tell when to remove the cover by raising it up or taking it off and if the inside of kettle is free from sugar, leave the lid off, if not, put it on again, but do not leave it on too long as the batch may boil too high. You will soon learn how long to leave the cover

on. When you take it off to stay, put the thermometer in the kettle (and if you have a wire to hang it on, as I stated in the instruction, if not, lay it against the side of the kettle) so the bulb with the mercury will be down in the batch. Cook the batch to two hundred and sixty-five (265) degrees on the candy thermometer, have your slab ready by putting the slab bars on (as instructed in article on how to use tools) the slab, grease or oil the slab well, when the batch is cooked to two hundred and sixty-five (265) degrees, take the thermometer out and lay it to one side (it is best to put it in a can or pan so what candy is still on it will not drop on the floor) then lift the kettle off of the furnace and pour the batch out on the slab. After the batch has run out, turn the kettle over so the candy that hangs to the kettle will fall back in the kettle instead of on the floor, or in the batch on the slab, as it will cause the batch to sugar. As soon as the edges of the batch begin to cool, fold them in towards the middle of the batch. Do this all around the batch. Let it lay until the edges get cool or stiff enough to lift up again, then fold it in as before. Keep folding it in as fast as it cools a little until it gets very stiff, and almost cold. Put it on the hook, draw it down on both sides of the hook and put the ends together. Hold the end in one hand and take the other hand and catch two-thirds of the way up on the batch, that is if you pull it out three feet from the hook. Catch up with in one foot of the hook or two feet from the other end, which will be two-thirds of the way up. Now, with your both hands swing it up on the hook so your hands will come together, then pull it out and proceed as before. Continue this until the batch is very white. To flavor it take or have somebody pour a half ounce of vanilla extract on the batch while pulling, by putting a little on at a time. When pulled take it off of the hook and lay it on a pan, or you can lay it on the slab or work table. Pull it out

in one long piece while warm. When it gets cold break it up, then it is ready to use. You can make several kinds of taffy out of this recipe by flavoring and coloring it differently, the color wants to be put in while the batch is on the slab or it can be put in when you are pulling it. Below are a few kinds that can be made. When you get them made, you will be able to make more.

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### CHOCOLATE TAFFY.

Six Pounds Granulated Sugar;  
Four Pounds Glucose;  
Four Ounces Butter;  
Two Pints Water;  
Four Ounces Powdered Chocolate.

Put six (6) pounds granulated sugar; four (4) pounds glucose and two (2) pints of water in the kettle, set it on a good fire, stir the batch with the paddle until it starts to boil, then add four (4) ounces of good butter and wipe the inside of the kettle down, then put the cover on, let boil for a few minutes, take the cover off and put the thermometer in and let the batch cook to two hundred and sixty-five (265) degrees, have four (4) ounces of powdered chocolate dissolved by putting it in a bowl and pour a little boiling water over it. Take a spoon and work it to a thin paste. Add the chocolate just before you take the kettle off of the fire. Stir it a little to get it mixed through the batch and pour it out on an oiled slab between iron bars, turn in the edges as they cool. When it is almost cold, put it on the hook and pull it until it gets very stiff, then finish it the same as I instructed in the vanilla taffy.

### MOLASSES TAFFY.

Five Pounds Granulated Sugar;  
Three Pounds Glucose;  
Three Pounds Molasses;  
Four Ounces Butter;  
Two Pints Water.

Put five (5) pounds granulated sugar; three (3) pounds glucose, and two (2) pints of water in the kettle, set it on a good fire, stir until it starts to boil, then wipe down the inside of the kettle; put the cover on and let steam a little, remove the cover and put the thermometer into the batch and cook it to two hundred and sixty (260) degrees, then add three (3) pounds of good molasses and four (4) ounces of butter; stir until it cooks to two hundred and sixty-eight (268) degrees, pour out on an oiled slab between iron bars, turn in the edges as it cools, when it is stiff enough to handle, put it on the hook and pull until very stiff, then finish same as the other taffies.

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### STRAWBERRY TAFFY.

Six Pounds Sugar;  
Four Pounds Glucose;  
Two Pints Water;  
Four Ounces of Butter;  
One-half Ounce Strawberry Extract;  
Red Color.

Put six (6) pounds granulated sugar; four (4) pounds glucose; four (4) ounces butter; two (2) pints of water in the kettle, set on a good fire, stir until it starts to boil; take paddle out, put cover on the kettle, let boil for a few minutes, take cover off, and put the thermometer in; cook to two hundred and sixty-five



(265) degrees, remove kettle from the fire, take the thermometer out and pour the batch on the oil slab between iron bars, as the edges cool fold them in; when the batch is cool enough to handle, pull on the hook; flavor with one-half ounce of strawberry extract and color deep pink while pulling. When done pulling lay on the work bench and pull out in one long piece about as thick as your wrist, let lay until cold (it is best to move it once in a while, as it will stick to the bench) break it up in pieces about one foot long, pile it up on pan ready to use.

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### VANILLA STRIPED TAFFY.

Six Pounds Granulated Sugar;  
Four Pounds Glucose;  
Two Pints Water;  
Four Ounces Butter;  
One-half Ounce of Vanilla.

Put six (6) pounds of granulated sugar; four (4) pounds of glucose; two (2) pints of water, four (4) ounces butter in the kettle, set it on a good fire, stir until it starts to boil, wash down the sugar on the inside of kettle, put cover on it, let boil a few minutes, take the cover off, put thermometer in and cook the batch to two hundred and sixty-five (265) degrees, set the kettle off of the fire, take the thermometer out, and pour the batch on an oiled slab between iron bars, turn in the edges as it cools, when it cools just a little or as soon as it is cool enough to cut a piece off with the shears, cut off about one and a half (1 1-2) pounds of the batch and then cut it in two. Now take one of the pieces and color it red, and the other little piece yellow. You do this by putting a little coloring on the piece and kneading it in (like kneading dough) until one piece is a bright red, and the other one yellow. While



you are coloring these pieces you must keep turning the edges of the big piece or batch in until stiff enough to handle or pull. (It is best to have a helper in this case and let the helper do the coloring while you are working with the batch), pull and flavor with one-half ounce vanilla extract on the hook, lay the batch on the work bench in a lump about twelve (12) inches long and round, keep rolling it so it will not flatten. Have your helper take the red piece and flatten it down (the colored pieces must be kept in a warm place until you are ready for them), and pull it out in a piece about four (4) feet long and one and one-half (1 1-2) inches wide. Cut this strip in four (4) pieces twelve (12) inches long; now you take one of the red pieces and lay it long way on top of the batch so the ends of the red piece will reach down over the end of the batch, now roll it over two or three times to make the red strip stick to the batch, then take another red strip and lay it on the other side of the batch same as the first one, then roll it over and put another red strip in the middle between the two that are on, and roll it over and put the other red strip on the other side. This will make four red strips one on each side of batch. Now, take the yellow piece, flatten and cut it the same as the red. Put these pieces on the batch same as the red, only put one yellow between two red; that will make every other one red, but there will be a white strip between the red and yellow. Now flatten the batch down a little and pull it out like the vanilla taffy.

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### STRATIFIED TAFFY.

Ten Pounds Granulated Sugar;  
Six Pounds Glucose;  
One-half Pound Butter;  
Three Pints Water.

Put ten (10) pounds granulated sugar; six (6) pounds glucose; one-half (1-2) pound butter and three (3) pints of water in the kettle, set it on the fire, stir until it starts to boil, put cover on the kettle for a few minutes, remove cover and put the thermometer in the batch. Let boil to two hundred and sixty-five (265) degrees, set the kettle off of the fire, take thermometer out and pour the batch on the oiled slab between iron bars, as soon as the edges cool a little throw it toward the center of the batch, keep this up as fast as it cools and until it gets very stiff, then cut it in three pieces about one-third of the batch in each piece. Take one of the pieces and pull it on the hook, color it red and put one-half ounce strawberry extract on it while pulling. Pull well to get the red through it, lay it back on the warm slab and take another piece, color it yellow and flavor it with one-half ounce orange extract. When well pulled lay it on the slab and pull the other piece and flavor it with one-half ounce vanilla extract, pull until white (in doing this work, it has to be done quickly or some of the pieces will get too cold to finish). After you get it all pulled, take one of the pieces and spread it out about eight (8) inches wide, lay it on the slab and spread another one out the same, and lay it on top of the other flat piece, and spread the other piece out and lay it on top of the other two. Now, pull entire batch out together, making it about three (3) feet long. Cut it in two pieces about one and a half (1 1-2) feet long and lay the pieces on top of each other. See that the edges are all together, making it in one solid piece and lay it away to cool. When cold break it up in pieces and lay it on a candy pan to be used.

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#### ROSE TAFFY.

This taffy is made the same as the strawberry taffy, except the color and flavor. Flavor it with one-half ounce of rose extract, and color a delicate pink.

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### LEMON TAFFY.

Make it the same as the strawberry taffy, only flavor it with one-half ounce lemon extract and color it yellow.

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### ORANGE TAFFY.

It is made the same as the strawberry taffy, except color and flavoring. Flavor with one-half ounce of orange extract, and color with orange coloring.

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### ASSORTED TAFFIES.

After making several batches of taffy, say vanilla, chocolate, molasses and strawberry, take any quantity of each kind, say two (2) pounds vanilla, two (2) pounds chocolate, two (2) pounds molasses, two (2) pounds strawberry and break it up in pieces about the size of an egg, and mix them all together well, then put them in a candy pan or a big dish, and set it in the show window; that is if you are making candy to sell.

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### MAPLE TAFFY.

Two Pounds Granulated Sugar;  
Four Pounds Maple Sugar;  
Four Pounds Glucose;  
Two Pints Water;  
Caramel coloring;  
One-half Ounce Maple Flavoring.

First break four (4) pounds maple sugar cakes in very fine pieces, then put it in the kettle, add two (2) pounds granulated sugar, four (4) pounds glucose, and two (2) pints of water, set the kettle on the fire, stir un-

til the sugar is all dissolved, put in enough caramel coloring to color it dark, and stir until it starts to boil. Put the cover on the kettle to steam down the sugar from the inside of the kettle, remove cover and put the thermometer in the batch and cook to two hundred and sixty-five (265) degrees. Finish same as the vanilla taffy, only flavor with one-half ounce of maple flavor instead of vanilla.

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#### CHERRY TAFFY.

Make it the same as the strawberry, except flavor and coloring. Color it light red and flavor with one-half ounce of cherry extract.

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#### PINEAPPLE TAFFY.

Make it the same as the strawberry except color and flavoring. Flavor it with one-half ounce pineapple extract and color it light yellow.

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#### NECTAR TAFFY.

It is made the same as the vanilla taffy, only flavor it with one-half ounce nectar extract.

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#### VANILLA CREAM TAFFY.

Five Pounds Granulated Sugar;  
 Three Pounds Glucose;  
 Two Quarts Rich Cream;  
 One Pint Water;  
 One-half Ounce Vanilla Extract.

Put five (5) pounds granulated sugar, three (3) pounds glucose; two (2) quarts rich cream, one (1)

pint water in the kettle, set on a good fire and stir until done. After it boils a while wash down the inside of kettle and put the thermometer in the kettle and cook the batch to two hundred and sixty-five (265) degrees; set the kettle off of the fire, take thermometer and paddle out and pour the batch on an oiled slab. Let cool a little and turn in the edges, until very stiff, or so you can handle it, pull on the hook until it is well pulled, flavor with one-half ounce vanilla while pulling on the hook. Lay on work bench and stretch out in a long piece. Take the shears and cut notches on the top of the long strip about every three inches. Watch that the candy does not stick to the bench while cooling, just move it once in a while, or put some starch on your bench and lay the long piece of candy on it. When cold cut in strips about fifteen (15) inches long and put on pans to sell.

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### STRAWBERRY CREAM TAFFY

Make it the same as the Vanilla Cream Taffy, only flavor it with one-half ounce of Strawberry Extract and color it the same as the Strawberry Taffy.

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### LEMON CREAM TAFFY

Make it the same as the Strawberry Cream Taffy, only flavor it with one-half ounce Lemon Extract and color it yellow.

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### ROSE CREAM TAFFY

This taffy is made the same as the Strawberry Cream Taffy except the color and flavor. Flavor it with one-half ounce of Rose Extract and color a delicate pink.



### ORANGE CREAM TAFFY

It is made the same as the Strawberry Cream Taffy, except the color and flavoring. Flavor it with one-half ounce of Orange Extract, and color with orange coloring.

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### VANILLA CHEWING CANDY

Six Pounds Granulated Sugar;  
Four and a half Pounds Glucose  
Two Ounces Suet;  
Four Ounces Butter;  
One and a Half Pints Water;  
One and a Half Pints Cream;  
Two Ounces Gelatine;  
One Ounce Vanilla.

Take two (2) ounces Gelatine and put it in a small can or tin cup and put enough hot water over it to dissolve it. Set it in a warm place and put six (6) pounds of granulated sugar, four and a half (4 1-2) pounds glucose; two (2) ounces suet; four (4) ounces butter; one and a half (1 1-2) pints water; one and a half (1 1-2) pints sweet cream in the kettle, set it on a good fire, stir until it is done. After the batch starts to boil, put the thermometer in and cook it to two hundred and fifty-four (254) degrees, then add the dissolved gelatine (see that the gelatine is not cold, and thick, as it must be very thin,) stir well while pouring the dissolved gelatine into the batch as it may stick to the bottom of the kettle, in pouring in the gelatine you will notice that the mercury in the thermometer has gone down several degrees. That is caused by the water that you dissolve the gelatine in. When the batch boils up to two hundred and fifty six (256) degrees, pour it out on an oiled

slab between iron bars, turn in the edges as it cools. When cool enough to handle pull on the hook. Flavor with one ounce of vanilla extract while on the hook, pull until it is well pulled, then put it in a small box or bucket lined with clean muslin, let it set until the next day so it will get cold before you take it out of the box. When it gets cold, take it out, it is ready to use then.

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### CHOCOLATE CHEWING TAFFY

Six Pounds Granulated Sugar;  
Four and a Half Pounds Glucose;  
Two Ounces Suet;  
Four Ounces Butter;  
Two Pints Water;  
One and a Half Pints Sweet Cream;  
Two Ounces Gelatine;  
One-Half Ounce Vanilla Extract;  
Four Ounces Powdered Chocolate.

First dissolve two (2) Ounces of Gelatine in a little boiling water by taking a tin cup and put the gelatine in it, then have some boiling water ready and pour enough hot water over the gelatine to dissolve it, set it in a warm place, then take four (4) ounces of powdered chocolate, put it in a bowl or tin cup and pour about one-half (1-2) pint boiling water over it, and stir it until the chocolate is all dissolved. Now set it to one side and put six (6) pounds granulated sugar, four and a half (4 1-2) pounds glucose, two (2) ounces suet; four (4) ounces butter; and two (2) pints of water in the kettle and stir until done. When it starts to boil, add one and a half (1 1-2) pints of sweet cream by putting a little in at a time. When the batch cooks to two hundred and fifty-six (256) degrees on the thermometer, pour the dis-

solved gelatine in the kettle with the batch, be sure and stir it well, or it may settle to the bottom of the kettle and cause the batch to burn. Cook the batch to two hundred and fifty-eight (258) degrees, and set the kettle off of the fire and add the dissolved chocolate and stir it through the batch a little; then pour the batch out on the oiled slab between iron bars, and turn in the edges as it cools. When cool enough to handle pull on the hook, flavor with one-half ounce of Vanilla Extract and pull until it is well pulled, then put it in a box lined with clean muslin, let set for several hours or until the heat has all left it, then take it out and cut it up in small pieces as it is sold.

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### MOLASSES CHEWING TAFFY

Four Pounds Granulated Sugar;  
Two and a Half Pounds Glucose;  
Two and a Half Pounds Molasses;  
Two Ounces Suet;  
Four Ounces Butter;  
One and a Half Pints Water;  
One and a Half Pints Sweet Cream;  
Two Ounces Gelatine;  
One-Half Ounce Vanilla Extract.

Dissolve two (2) ounces of gelatine in a little hot water, then put four (4) pounds of granulated sugar, two and a half (2 1-2) pounds glucose; four (4) ounces butter; two (2) ounces suet; one and one-half (1 1-2) pints water in the kettle and set it on the fire, and stir until done. When it starts to boil, add one and a half (1 1-2) pints sweet cream by adding a little at a time. When it cooks to two hundred and forty (240) degrees, put in two and a half (2 1-2) pounds molasses, and cook to two hundred and fifty-six (256) degrees, pour the dissolved gelatine in the batch and cook to two hundred

and fifty-eight (258) degrees, and pour it out on an oiled slab between iron bars, turn in the edges until the batch is cold enough to handle, put it on the hook, pull and flavor with one-half ounce Vanilla Extract. When well pulled, put it in a box lined with muslin, let set several hours or until the heat has left it, then take it out of the box and cut it up with a little hatchet as sold.

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### STRAWBERRY CHEWING TAFFY

Six Pounds Granulated Sugar;  
Four Pounds Glucose;  
One and a Half Pints Water;  
Four Ounces Butter;  
Two Ounces Suet;  
One Quart Cream;  
Two Ounces Gelatine;  
One Ounce Strawberry Extract;  
Red Coloring.

First put two (2) ounces of gelatine in a tin cup and pour enough hot water over it to dissolve it. Stir it up with a spoon until dissolved, set it in a warm place to keep it from getting cold. Now, put six (6) pounds granulated sugar; four (4) pounds glucose; one and a half (1 1-2) pints water; four (4) ounces butter; two (2) ounces suet; one (1) quart good rich cream in the kettle, set it on a good fire, stir from the time you set the kettle on the fire until it is done. After it boils up a little and starts to go down wipe down the inside of the kettle, put the thermometer in and cook to two hundred and fifty-four (254) degrees. Then add the dissolved gelatine to the batch (see that the gelatine is thin) the water in the gelatine will cause the mercury in the thermometer to drop several degrees. Stir the batch very carefully as it may stick to the bottom of the kettle, and



cause the batch to burn. When it cooks to two hundred and fifty-six (256) degrees, pour out on an oiled slab between iron bars, turn in the edges as it cools. When cool enough to handle, pull on the hook, flavor with one ounce of Strawberry Extract, and color it red, while on the hook. Pull as long as you can or so it is well pulled. When you are done pulling, the color of the batch will or should be pink. Put it in a box lined with muslin, let it set several hours, or until the next day, then turn your box over so the batch will drop out, take a small candy hatchet and split it up. I say split, as that is better than if you would try to break it, it will split nicely and easily after you have a little practice.

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### STRATIFIED CHEWING TAFFY

Seven Pounds Sugar;  
Five Pounds Glucose;  
Two and a Half Ounces Suet;  
Six Ounces Butter;  
Two Pints Water;  
Three Pints Cream;  
Two and a Half Ounces Gelatine;  
One-Half Ounce Vanilla Extract;  
One-Half Ounce Strawberry Extract;  
One-Half Ounce Lemon Extract;  
Red Coloring;  
Yellow Coloring

Have your gelatine dissolved, same as in the other chewing taffy recipes. Now, put seven (7) pounds of granulated sugar; five (5) pounds of glucose; two and a half ounces (2 1-2) of suet; six (6) ounces of butter; two (2) pints of water; and three (3) pints of good cream in the kettle and set on a good fire. Stir until done. After it boils a few minutes, wash down the inside of kettle, put the thermometer in and cook the batch to two hundred and fifty-four (254) degrees, pour in the



dissolved gelatine, stir good until it boils up to two hundred and fifty-six (256) degrees, set off of the fire, take paddle and thermometer out, pour the batch on the oiled slab between iron bars, turn in the edges while it cools. Just as soon as the batch is stiff enough to cut, take the shears and cut it in three equal pieces. Take one piece as soon as possible and pull it on the hook, flavor with one-half ounce of Strawberry Extract, and color red, on the hook; pull well, and lay it back on slab; take another piece and pull it on the hook, flavor with one-half ounce of Lemon Extract, color yellow, pull well and lay it on the slab; have your helper or some one keep turning these pieces while on the slab to keep them from getting too cold to handle. Now take the other piece, and pull it, flavor with one-half ounce of Vanilla Extract on hook, pull until light and spongy, then lay it on the slab, take the shears and cut each piece in two, have a pail lined with clean white muslin, take a strawberry piece and flatten it out about the size of the pail, or so it will lay in the bottom of the pail, lay it in the pail and take a lemon piece and flatten it out and lay it in the pail on top of the strawberry and take the vanilla piece. flatten and lay it in the pail on top of the other. Now start with the other three pieces, put the strawberry in first, then the lemon and the vanilla on top. Cover up and let set until the next day and then cut it up as before.

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### CREAM CHEWING TAFFY

Six Pounds Granulated Sugar;  
Four Pounds Glucose;  
One Pint Water;  
Two Ounces Suet;  
Four Pints Cream;  
Two Ounces Gelatine;  
One-half Ounce Vanilla.

Have two (2) Ounces Gelatine dissolved as stated before; then put six (6) pounds of granulated sugar, four (4) pounds of glucose; one (1) pint of water; two (2) ounces of suet; and one (1) pint of good rich cream in the kettle and set it on a good fire. Stir until done. When it starts to boil, add the other three pints of cream by adding a little at a time until it is all used up, then wash down the inside of the kettle, put the thermometer in and cook to two hundred and fifty-four (254) degrees, add the dissolved gelatine, cook to two hundred and fifty-six (256) degrees, pour on an oiled slab between iron bars, finish same as the Vanilla Chewing Taffy.

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### ENGLISH WALNUT CHEWING TAFFY

Six Pounds Granulated Sugar;  
 Four Pounds Glucose;  
 One and a Half Pints Water;  
 Two Pints Cream;  
 Two Pounds English Walnuts;  
 Two Ounces Suet;  
 Two Ounces Gelatine;  
 One-Half Ounce Vanilla;  
 Four Ounces Butter.

Have two (2) ounces gelatine dissolved ready to pour in the batch, same as the other chewing taffy, then take two (2) pounds shelled English walnut meats and cut them up in pieces with the batch knife by laying the nut meats on the table in a heap, then cut down through the pile with the knife until they are cut in pieces, but do not cut them up fine, as they will not show up in the candy when the batch is cut up. Now put six (6) pounds of granulated sugar, four (4) pounds glucose; one and a half (1 1-2) pints water; two (2) pints good cream, two (2) ounces of suet, and four (4) ounces of butter in the kettle and set it on a good fire; stir until

done. After it boils a little it will raise up in the kettle, but it will soon drop, wash down the side of kettle and put the thermometer in and boil the batch to two hundred and fifty-four (254) degrees, pour in the gelatine and stir good and cook to two hundred and fifty-six (256) degrees; set off the fire, take thermometer and paddle out, pour batch out on an oiled slab between iron bars, turn in the edges while it cools, when stiff enough to handle pull and flavor on the hook. Use one-half ounce of Vanilla Extract to flavor it. Pull well and then lay it on the warm slab. Spread it out in a big sheet, do this by pulling the batch out both ways that is to make it long and wide. Pull or spread it, until it is about one inch thick (have a small pail lined with muslin) then take the shears and cut it in pieces to fit inside of pail; lay one of the pieces in the bottom of pail and sprinkle some of the chopped English walnuts over it and lay another piece of the candy in the pail over the nuts and sprinkle more chopped walnuts over it; continue this until the nuts and pieces of candy are all used up. After you lay the last piece of the batch in the pail, take several whole English walnut meats, or halves as they are, and lay them with the flat side to the batch; lay them so that they will look nice, press them in the batch a little to make them stick, cover the batch up with muslin, let set until next day turn the pail over so the batch will come out, but be careful that you do not break the walnut halves that you have on the batch. Now lay the batch on the counter, cut up in small pieces with the hatchet, as sold or used.

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### BLACK WALNUT CHEWING TAFFY

Make this taffy the same as the English Walnut Chewing Taffy, except the nuts, and use Black Walnuts instead of English Walnuts.

### HICKORY NUT CHEWING TAFFY

Make this taffy the same as the English Walnut Chewing Taffy, only use Hickory Nuts instead of English Walnuts.

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### ALMOND CHEWING TAFFY

Make this taffy the same as the English Walnut Chewing Taffy, only use Almonds instead of Walnuts.

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### CREAM NUT CHEWING TAFFY

Use Cream Nuts instead of the Walnuts in this taffy, but make and finish it the same as the Walnut Chewing taffy.

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### ORANGE CHEWING TAFFY

Is made the same as the Strawberry Chewing Taffy, except color and flavoring. Flavor it with one-half ounce Orange Extract and color with Orange Coloring.

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### LEMON CHEWING TAFFY

Make it the same as the Strawberry Chewing Taffy, only flavor it with one-half ounce Lemon Extract and color it with a little yellow coloring.

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### ROSE CHEWING TAFFY

This taffy is made the same as the Strawberry Chewing Taffy, except the color and flavor; flavor it with one-half ounce of Rose Extract and color it a delicate pink.

### CHERRY CHEWING TAFFY

Make it the same as the Strawberry Chewing Taffy, except flavor and coloring. Color it a light red and flavor with one-half ounce of Cherry Extract.

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### NECTAR CHEWING TAFFY

Is made the same as the Vanilla Chewing Taffy, only flavor it with one-half ounce of Nectar Extract.

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### PINEAPPLE CHEWING TAFFY

Make it the same as the Strawberry Chewing Taffy, except the color and flavoring. Flavor it with one-half ounce of Pineapple Extract and color it a light yellow.

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### VANILLA SALT WATER TAFFY

Six Pounds Granulated Sugar;  
Four Pounds Glucose;  
One Ounce Table Salt;  
Two Pints Water;  
One Pound Butter;  
Four Ounces Glycerine;  
One-Half Ounce Vanilla.

Put six (6) pounds granulated sugar; four (4) pounds glucose; one (1) ounce fine table salt and two (2) pints water into the kettle and set it on a good fire. Stir until done, when it starts to boil, wash the inside of the kettle, then add one (1) pound good butter (cut up in small pieces) to the batch, then put the thermometer in the batch and cook it to two hundred and fifty-eight (258) degrees, then add four (4) ounces glycerine and pour it out at once on an oiled slab between iron bars,



turn in the edges as it cools, when cool enough to handle put it on the hook and pull; pour on one-half ounce of vanilla extract while pulling. When well pulled, lay it on the table or work bench in a long piece, from twelve to eighteen inches long. Pull out one end of it until it is about the size of your little finger, take the shears and cut off pieces one inch long, wrap in waxed paper as you cut them; have the paper cut in pieces four (4) inches square, take a piece of the paper and lay a piece of candy on it, roll the candy up in the paper and twist the ends of the paper up and they are finished.

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### MOLASSES SALT WATER TAFFY

Four Pounds Granulated Sugar;  
Three Pounds Glucose;  
One Ounce Fine Salt;  
One and a Half Pints Water;  
Three Pounds Molasses;  
One Pound Butter;  
Four Ounces Glycerine.

Put four (4) pounds granulated sugar; three (3) pounds glucose; one (1) ounce fine table salt, one and a half pints (1.1-2) of water in the kettle, set it on a good fire, stir until it starts to boil, then wipe down the inside of the kettle, and cover it over for a few minutes to steam down the inside of kettle, then remove cover and put the thermometer in batch and cook to two hundred and fifty (250) degrees, then add three (3) pounds good molasses, one (1) pound butter in small pieces, stir until it cooks to two hundred and sixty (260) degrees then add four (4) ounces of glycerine and pour the batch out at once on an oiled slab between iron bars, turn in the edges as they cool; when cool enough to

handle, put it on the hook and pull, when well pulled, lay it on the work bench and finish the same as the vanilla batch.

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### CHOCOLATE SALT WATER TAFFY

Six Pounds Granulated Sugar;  
Four Pounds Glucose;  
One Ounce Fine Salt;  
Two Pints Water;  
One Pound Butter;  
Four Ounces Glycerine;  
Four Ounces Powdered Chocolate;  
One-Half Ounce Vanilla.

Put six (6) pounds granulated sugar; four (4) pounds glucose; one (1) ounce fine salt; and two (2) pints of water in the kettle, set it on a good fire, stir until done. When it starts to boil, wipe down the inside of kettle and add one (1) pound of good butter to the batch put in the thermometer and cook to two hundred and sixty (260) degrees; have four (4) ounces of powdered chocolate dissolved by putting it in a bowl and pour enough boiling water over it to dissolve it. Work it to a thin paste with a spoon, then pour four (4) ounces of glycerine in the bowl with the chocolate and pour the contents of the bowl in the kettle with the batch, just before you lift it off the fire stir a little to mix the chocolate through the batch, then pour it out on an oiled slab between iron bars, turn in the edges as it cools, when cool enough to handle pull on the hook, flavor with one-half ounce of vanilla extract while you are pulling it, when well pulled finish like the other salt water taffy.

**STRAWBERRY SALT WATER TAFFY**

Six Pounds Granulated Sugar;  
Four Pounds Glucose;  
One Ounce Salt;  
Two Pints Water;  
One Pound Butter;  
Four Ounces Glycerine;  
One Ounce Strawberry Extract.

Put six (6) pounds granulated sugar, four (4) pounds glucose, one (1) ounce of fine table salt, and two (2) pints water in the kettle; set it on a good fire, stir until done; when it starts to boil, have one (1) pound of good butter cut up in small pieces and add it to the batch. Put the thermometer in and cook to two hundred and fifty-eight (258) degrees; then add four (4) ounces of glycerine in the batch, and pour out on an oiled slab between iron bars, turn in the edges as they cool, when it is stiff enough to handle put on the hook, pull and flavor with one ounce of strawberry extract, color red while on the hook, pull well and finish same as the vanilla salt water taffy.

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**PEANUT SALT WATER TAFFY**

Six Pounds Granulated Sugar;  
Four Pounds Glucose;  
One Ounce Fine Salt;  
Two Pints Water;  
One Pound Butter;  
Four Ounces Glycerine;  
Two Pounds Spanish Peanuts;  
One-Half Ounce Vanilla.

Take two (2) pounds Spanish shelled peanuts, roast and blanch them, in blanching them see that you get the husks or brown skins all off, then break them up in pieces by laying them on the table and rolling them with

the rolling pin. Now put six (6) pounds of granulated sugar, four (4) pounds of glucose, one (1) ounce of fine table salt, and two (2) pints of water in the kettle, set it on a good fire, take the paddle and stir until done. When it starts to boil, cut up one (1) pound of good butter and add it to the batch, and put the thermometer in the kettle and cook the batch to two hundred and fifty-eight (258) degrees, then put four (4) ounces of glycerine in the batch, set the kettle off the fire, take the paddle and thermometer out of the batch and pour it on an oiled slab between iron bars to cool, turn in the edges as it cools, when cool enough to handle put on the hook, pull until light, and well pulled, flavor with one-half ounce Vanilla Extract while pulling; when well pulled lay it on the work bench and flatten it out in a piece about twelve (12) inches wide and eighteen (18) inches long, take the broken peanuts and pour them on the flat batch long ways in the center, now fold the edges of the batch up over the peanuts so both edges will come together, see that the edges or seam is closed tight together from one end to the other, roll the batch over several times to make it smooth, now finish it same as the vanilla salt water taffy.

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### BLACK WALNUT SALT WATER TAFFY

Make this taffy the same as the peanut salt water taffy, except the nuts, and use black walnuts instead of the peanuts, but these nuts do not need to be roasted or blanched, as instructed in the peanut salt water taffy.

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### ENGLISH WALNUT SALT WATER TAFFY

Make this taffy the same as the peanut salt water taffy, except the nuts and use English walnuts instead of the peanuts. English walnuts will not need roasting or blanching as the peanuts do.

**ALMOND SALT WATER TAFFY.**

Make this batch the same as the peanut salt water taffy, only use Almonds instead of peanuts.

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**HICKORY NUT SALT WATER TAFFY**

This taffy is made the same as the peanut salt water taffy, except the nuts; use hickory nuts instead of the peanuts. Hickory nuts will not need blanching or roasting.

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**COCOANUT SALT WATER TAFFY**

Make this taffy the same as the peanut salt water taffy except the nuts; use one pound of macaroon coconut instead of the peanuts.

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**CREAM NUT SALT WATER TAFFY**

Make this taffy the same as the other nut salt water taffy, only use cream nuts instead of the other kinds.

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**PINEAPPLE SALT WATER TAFFY**

Make this taffy the same as the Strawberry salt water taffy, except the color and flavor. Color it a light yellow and flavor it with one-half ounce of pineapple extract.

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**NECTAR SALT WATER TAFFY**

Make this taffy the same as the Vanilla salt water taffy, only flavor it with one-half ounce of nectar extract instead of the vanilla.



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### CHERRY SALT WATER TAFFY

This taffy is made the same as the Strawberry salt water taffy, except the flavor. Flavor it with one-half ounce of cherry extract and color it a light red.

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### ROSE SALT WATER TAFFY

This taffy is made the same as the strawberry salt water taffy, except the flavor; flavor it with one-half ounce of Rose Extract and color it a delicate pink.

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### LEMON SALT WATER TAFFY

Make this taffy the same as the Strawberry salt water taffy, except the color and flavor; flavor with one-half ounce of Lemon Extract and color it with a little yellow coloring.

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### ORANGE SALT WATER TAFFY

Make this taffy the same as the other salt water taffy, except color and flavoring; flavor it with one-half ounce of Orange Extract and color with orange coloring.

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### VANILLA ICE CREAM CANDY.

Six Pounds Granulated Sugar;  
Four Pounds Glucose;  
Eight Ounces Butter;  
Three Ounces Suet;  
Two Pints Water;  
One-half Ounce Vanilla Extract.

Put six (6) pounds granulated sugar, four (4) pounds glucose, eight (8) ounces good butter, three (3) ounces suet and two (2) pints of water in the kettle, set it on a good fire, stir until it starts to boil, wipe the

inside of the kettle down, then put the cover on and let the batch boil a few minutes, then take the cover off and put the thermometer in the kettle and cook the batch to two hundred and fifty-eight (258) degrees, then pour it out on an oiled slab between iron bars, turn in the edges as it cools, when almost cold, put it on the hook and pull until it gets very white, and stiff, put one-half ounce vanilla extract on while pulling. When pulled, put it on the work bench or table and flatten it out, pull it out in thin flat strips about one and a half inches wide, and very thin, cut it in pieces about four (4) inches long, wrap in waxed paper, have the paper cut in pieces six (6) inches square, use corn starch to keep the batch from sticking to the table and hands while spinning it out.

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### STRAWBERRY ICE CREAM CANDY.

Six Pounds Granulated Sugar;  
Four Pounds Glucose;  
One-half Pound Butter;  
Three Ounces Suet;  
Two Pints Water;  
One-half Ounce Strawberry Extract;  
Red Coloring.

Put six (6) pounds granulated sugar, four (4) pounds glucose, one-half (1-2) pound good butter, three (3) ounces suet, two (2) pints water in the kettle, set on the fire and stir until it starts to boil, wash the sugar down on the inside of the kettle, put cover on, boil a few minutes, remove the cover from the kettle, put the thermometer in and cook to two hundred and fifty-eight (258) degrees, pour on an oiled slab between iron bars, turn in the edges as it cools, when cool enough to handle, pull on the hook until well pulled,

flavor with one-half ounce strawberry extract and color red while on the hook, when well pulled finish same as the vanilla ice cream candy.

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#### LEMON ICE CREAM CANDY.

Make it the same as the Strawberry Ice Cream Candy, only flavor it with one-half ounce of Lemon Extract and color it yellow.

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#### ROSE ICE CREAM CANDY.

This candy is made the same as the Strawberry Ice Cream Candy, except the color and flavoring. Flavor it with one-half ounce of Rose Extract and color a delicate pink.

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#### CHERRY ICE CREAM CANDY.

Make it the same as the Strawberry Ice Cream Candy, except color and flavoring. Flavor it with one-half ounce of Cherry Extract and color it a light red.

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#### PINEAPPLE ICE CREAM CANDY.

Make it the same as the Strawberry Ice Cream Candy, except flavor and coloring. Flavor it with one-half ounce of Pineapple Extract and color it a light yellow.

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#### ORANGE ICE CREAM CANDY.

It is made the same as the Strawberry Ice Cream Candy, except the flavoring and coloring. Color it with a little orange coloring and flavor with one-half ounce Orange Extract.

### CARAMEL COLORING .

Two Pounds Granulated Sugar;  
One Pint Water.

Put two (2) pounds granulated sugar in a stew pan (that will hold a gallon) without any water in it, set the stew pan on the fire, stir the sugar once in a while with a big spoon until it is all dissolved, let it cook until black smoke begins to rise from the sugar, then take the spoon and drop a little of it in the water and if the drops are black keep stirring every little bit while cooking. When it begins to smoke, pour in one pint of cold water quickly, this will cause it to get hard and brittle. Stir it up so it will dissolve again. After stirring a little, if it does not dissolve readily, pour in a little more water. Do not put any more water than necessary to dissolve it, or it will make the coloring too thin. Add enough water to dissolve the batch; if you should get it too thin, leave it on the fire and boil it down a little, this will make it thick. You can boil it until it is like a thin syrup. Set it off the fire to cool, when cold put it in a bottle to be used as needed. I would advise you to make this coloring outside of the house if possible, as it makes quite a smoke.

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### RED SUGAR.

Two Pounds Granulated Sugar;  
Red Coloring.

Put two (2) pounds coarse granulated sugar (I say coarse granulated here, but do not use it in the other recipes unless you can not get the fine sugar, as the fine sugar will dissolve quicker) in a round bottom bowl or pan, big enough to put your hand in to work freely, drop a little red coloring into the sugar, take your hand and stir it through the sugar and then drop more color

ing in it, and work it through. Continue this until the sugar is a bright red, pour it out on a pan or paper to dry. When it is dry, stir it up well and then it is ready to use.

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### GREEN SUGAR.

This sugar is made the same as the red sugar, only use green coloring.

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### YELLOW SUGAR.

Is made the same as the red sugar, except color. Use yellow coloring.

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### BLUE SUGAR.

Is made the same as the other colored sugar, except the coloring. Use blue coloring.

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### VANLEMON JERSEY CHEWS.

Five Pounds Granulated Sugar;  
Three Pounds Glucose;  
One and a Half Pints Sweet Cream;  
One Pint Water;  
Two Ounces Suet;  
One and a Half Ounces Gelatine;  
One-Half Ounce Vanilla Extract;  
One-Half Ounce Lemon Extract.

First dissolve one and a half (1 1-2) ounces Gelatine by putting it in a tin cup and pour a little hot water over it, just enough to dissolve it, now set it in a warm place until the batch is ready for it.



Put five (5) pounds granulated sugar, three (3) pounds glucose, one and a half (1 1-2) pints good sweet cream, one (1) pint water in the kettle and set it on a good fire; start to stirring at once and continue stirring until it is done. When it starts to boil, put in two ounces of rendered suet, stir it through the batch well, then put the thermometer in, keep stirring when the batch is cooked to two hundred and fifty-two (252) degrees; pour in the dissolved gelatine, stir well and let it cook to two hundred and fifty-four (254) degrees, set off the fire, take paddle and thermometer out, pour the batch on an oiled slab between iron bars, turn the edges in as they cool, keep turning the edges in until it gets in a lump and very stiff, pull it over the hook until it gets very light and well pulled, flavor with Vanilla and Lemon Extract, by putting one-half ounce of Vanilla and one-half ounce of Lemon, while pulling the batch on the hook. When done pulling, lay it on the work bench in an oblong piece and make one end smaller than the other, pull out from the small end a piece about two feet long and the size of your finger, cut this up in pieces three-fourths of an inch long, roll them in XXXX powdered sugar, put them in a flour sieve (or any fine sieve) and shake the loose sugar off of it, then they are ready to use. When you put this batch on the work bench, keep turning it over and over so it will not flatten out. You can keep turning it by turning it a little every time you cut off a piece.

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### STRAWBERRY JERSEY CHEWS.

These Chews are made the same as the Vanlemon, except the flavoring and coloring. Use one (1) ounce of Strawberry Extract and color pink the same as the other strawberry batches.

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### PINEAPPLE JERSEY CHEWS.

Are made the same as the other chews, except the color and flavoring. Use one (1) ounce Pineapple Extract and color it light yellow.

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### LEMON JERSEY CHEWS.

Make them the same as the other chews, except the color and flavoring. Use Lemon Extract and color light yellow.

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### VANILLA JERSEY CHEWS.

Make them the same as the other chews, only flavor it with Vanilla Extract instead of the other flavors.

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### ORANGE JERSEY CHEWS.

Are made the same as the other chews, except the color and flavoring. Use Orange flavor and coloring.

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### VANLEMON JERSEY LILIES.

Five Pounds Granulated Sugar;  
Three Pounds Glucose;  
One and a Half Pints Sweet Cream;  
One Pint Water;  
Two Ounces Suet;  
One-Fourth Ounce Vanilla;  
One-Fourth Ounce Lemon Extract.

Put five (5) pounds granulated sugar, three (3) pounds glucose, one and a half (1 1-2) pints sweet cream, one (1) pint water in the kettle and set it on a good fire; start at once to stirring and continue it until

done, when it starts to boil, add two (2) ounces suet, stir it through the batch, then put the thermometer in, keep stirring until it boils to two hundred and fifty-four (254) degrees, set the kettle off the fire, take thermometer and paddle out, pour the batch on an oiled slab between iron bars, turn in the edges as fast as it cools, when it gets very stiff and cool, put on the hook and pull until it gets almost white, while pulling put one-fourth ounce Vanilla and one-fourth ounce Lemon Extract, when pulled lay on the work bench in an oblong piece, pull out a piece about the size of your little finger from one end of the batch, cut in little pieces one-half inch long, cut with the shears, every time you cut off a piece turn the piece over so that you will cut down the other way, by doing this you will make a very odd looking piece of candy. Keep turning the batch every time you pull out a piece, or it will get flat and spread over the bench. When you get a few pieces cut off, roll them in XXXX Powdered Sugar, put them in a fine sieve and shake the loose sugar off, then they are done.

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#### VANILLA JERSEY LILIES.

These Lilies are made the same as the Vanlemon Jersey Lilies, only flavor it with Vanilla.

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#### ORANGE JERSEY LILIES

Make them the same as the other Jersey Lilies, only color and flavor with Orange.

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#### STRAWBERRY JERSEY LILIES.

Are made the same as the other Jersey Lilies, except color and flavoring. Color and flavor them the same as the Strawberry Taffy.

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**PINEAPPLE JERSEY LILIES.**

Make them the same as the other Lilies, only flavor with Pineapple Extract and color light yellow.

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**ROSE JERSEY LILIES.**

Are made the same as the other Lilies, only color a delicate Pink and flavor with Rose Extract.

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**LEMON JERSEY LILIES.**

Make them the same as the other, only flavor with Lemon Extract and color light yellow.

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**PEPPERMINT JERSEY LILIES.**

Are made like the Vanilla Jersey Lilies, only flavor with Peppermint Oil, but do not use as much oil as you do extract.

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**WINTERGREEN JERSEY LILIES.**

They are made like the other Lilies, except color and flavoring, color pink and flavor with a few drops of Wintergreen Oil.

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**HICKORY NUT JERSEY LILIES.**

These Lilies are made the same as the other Jersey Lilies, except the flavor, use ground nut meats instead of oil and extract. After you pull the batch, lay it on the slab and flatten it out (have one pound of Hickory

Nut Meats ground) then pour the ground nuts on the flat batch and fold the batch over the nuts and knead it so the nuts will be mixed through the batch, then roll it up in a long and round mass and finish it the same as the other Jersey Lilies.

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### BLACK WALNUT JERSEY LILIES.

Make this batch the same as the Hickory Nut Lilies only use one pound of ground Black Walnuts instead of the Hickory Nuts.

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### ENGLISH WALNUT JERSEY LILIES.

Make this batch the same as the Hickory Nut, only use English Walnuts instead of Hickory Nuts.

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### CREAMNUT JERSEY LILIES.

Make this batch the same as the other nut Jersey Lilies, except the nuts. Use Cream Nuts.

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### ALMOND JERSEY LILIES.

This batch is made the same as the other nut batches, only use one pound of Almonds.

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### ROASTING PEANUTS.

Take any quantity of Spanish Shelled Peanuts that you may need and put them in a Peanut Roaster, but do not fill it over two-thirds full as they will not roast even. Light the fire under the roaster and turn the roaster about fifteen minutes, then test them by taking





a few out and if they are a light brown color, they are done. It depends on the heat that you have under the roaster as to the exact time it takes to roast a batch of peanuts, but about fifteen minutes will do it; but always test them as they may burn. If you have not a roaster, put the peanuts in a big bread pan and put them in the oven and stir them with a big spoon or paddle once in a while to keep them from burning and so they will roast even. As the bottom ones will roast first, do not put too many peanuts in the pan at one time, as they will not roast nice. When they are done, set them to one side to cool.

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### BLANCH PEANUTS.

Take some of the roasted peanuts in your hands and rub your hands together while you have the peanuts in them, rub until the brown skins come off, when blanched, blow the skins out from the peanuts, by pouring them from one pan or bucket to another. Do this in the wind if possible as the wind will blow the skins out as the peanuts fall from one bucket to the other.

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### SALTED PEANUTS.

Five Pounds Spanish Shelled Peanuts;  
Two and a Half Pounds Butter;  
Table Salt.

Put two and a half (2 1-2) pounds good butter in a kettle or large stew pan, set it on a hot fire until the butter is melted, and very hot (but do not let it burn) then put five (5) pounds Spanish Shelled Peanuts (nice raw ones) in the hot butter and take a paddle or big iron spoon and stir the peanuts through the hot butter until the peanuts get a light brown color, then take

them off the fire and pour them in a small sieve that has been set in or on a pan large enough to fit the sieve, this sieve and pan should be set ready to use before the nuts are put on the fire. After the peanuts are in the sieve a few minutes or long enough to drain the butter off. then pour the peanuts out on a piece of sacking or any course cloth will do, then sprinkle a little fine table salt over them and stir the salt through the peanuts. Use enough salt to suit.

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### BLANCHED ALMONDS

Take say three (3) pounds (or any quantity you wish) of raw almonds, put them in a pan and pour enough boiling water over them to cover the Almonds, let set for a few minutes or until the skins get loose, then pour some of the water off and take the almonds in your fingers one at a time and rub the skins off. Proceed until they are all blanched, then spread the almonds out on a clean cloth to dry, when dry you can roast them same as the peanuts or they can be used raw.

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### ROASTED ALMONDS

Almonds are roasted in the same way as peanuts, but they are blanched differently. (See Blanched Almonds.)

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### SALTED ALMONDS

Five Pounds Shelled Almonds; (Raw);  
Three Pounds Butter;  
Table Salt.

Blanch five (5) pounds of shelled almonds (see blanched almonds) then put three (3) pounds of good

butter in the kettle, melt and let it get very hot, then pour the five (5) pounds of blanched almonds in the butter and stir them until about done, when they turn to a very light brown color, take the kettle off the fire and finish the same as the peanuts.

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### POPCORN CRISP

Three and a Half Pounds Granulated Sugar;  
One Pound Glucose;  
One Pound Good Molasses;  
One and a Half Pints Water;  
One Ounce Baking Soda;  
Popcorn.

Pop some corn as instructed in popcorn balls, set it to one side and put three and a half (3 1-2) pounds granulated sugar, one (1) pound glucose, one and a half (1 1-2) pints water in the kettle, set it on a hot fire, stir until it starts to boil, put the thermometer in and cook the batch to two hundred and fifty (250) degrees, then add one (1) pound good molasses, stir until it boils to two hundred and eighty (280) degrees, then stir in about all of the popcorn that the batch will stand, then add one ounce baking soda and stir it through the batch well and scrape it out on an oiled slab. Spread it over the slab and pull it out thin, when cold break it up in pieces, then it is ready to use.

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### POPCORN BALLS

Two Pounds Granulated Sugar;  
Two Pounds Glucose;  
One Pint Water;  
Popcorn;  
Little Table Salt.

Take and pop some dry popcorn, enough to make about fifteen or twenty quarts when popped, sift the unpopped corn out, and put it in a kettle or large pan, and set it to one side, then put two (2) pounds granulated sugar, two (2) pounds glucose and one (1) pint water in the kettle, set it on a hot fire, stir until it starts to boil, put the thermometer in the batch, cook to two-hundred and forty (240) degrees, set the kettle off the fire, stir a little fine table salt in the batch, take a dipper and pour the hot syrup over the popcorn, by pouring a little of it in at a time, stir while pouring the syrup over the corn, when well mixed, take some of it in your hands, roll it into a ball and lay it to one side, then get another hand full and roll it up; continue to do so until it is all made up, then wrap the ball in waxed paper, have a pan of water near to dip your fingers in to keep them damp. The corn will not stick to your hands if they are damp, but do not have them too wet or the corn will not stick together. In making these balls your corn should only have enough syrup to make them stick. If you should have any corn left use it the next time.

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### RED POPCORN BALLS

Make these balls the same as the other popcorn balls, only color the syrup red before using it.

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### VANILLA KISSES

Six Pounds Granulated Sugar;  
Four Pounds Glucose;  
Four Ounces Butter;  
Two Ounces Suet;  
Two Pints Sweet Cream;  
Two Pints Water;  
One Ounce Vanilla Extract.

Put six (6) pounds granulated sugar; four (4) pounds glucose; two (2) ounces suet, two (2) pints water in the kettle, set the kettle on a good fire, stir until done, when it starts to boil add two (2) pints sweet cream by putting a little of it in at a time, put the thermometer in and cook the batch to two hundred and forty (240) degrees, then add four (4) ounces butter, cook to two hundred and fifty-two (252) degrees, and pour it out on an oiled slab between iron bars, turn in the edges as it cools; when cold enough to handle, pull on the hook, flavor with one ounce Vanilla Extract while on the hook, pull until almost white in color, then put it on the work bench and pull out in long strips about three-fourths of an inch thick, take the shears and cut off pieces one inch long and wrap in waxed paper and twist the ends of the paper.

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### MOLASSES KISSES

Five Pounds Granulated Sugar;  
Two and a Half Pounds Glucose;  
Two and a Half Pounds Molasses;  
Four Ounces Butter;  
Two Ounces Suet;  
One and a half Pint Sweet Cream;  
One and a Half Pints Water;  
One-half Ounce Vanilla Extract.

Put five (5) pounds granulated sugar, two and a half (2 1-2) pounds glucose; two (2) ounces suet; and one and one-half (1 1-2) pints water in the kettle, then set it on a good fire, stir until done, when it starts to boil add one and a half (1 1-2) pints sweet cream a little at a time, put the thermometer in and cook the batch to two hundred and forty (240) degrees, then add four (4) ounces of butter and two and a half (2 1-2) pounds mo-



lasses; cook the batch to two hundred and fifty-four (254) degrees, pour out on an oiled slab between iron bars, turn in the edges as it cools, when cold enough to handle, pull on hook, flavor with one-half ounce Vanilla Extract on the hook, pull until it is well pulled, then put it on the work bench and pull out in long strips about three-fourths of an inch thick, take the shears and cut off pieces one inch long and wrap in waxed paper.

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### CHOCOLATE KISSES

Six Pounds Granulated Sugar;  
Four Pounds Glucose;  
Four Ounces Butter;  
Two Ounces Suet;  
One and a Half Pints Sweet Cream;  
One and a Half Pints Water;  
One-half Ounce Vanilla Extract;  
Four Ounces Powdered Chocolate.

Take four (4) ounces Powdered Chocolate and put it in a bowl or tin cup and pour about one-half pint boiling water over it and stir it until the chocolate is all dissolved, then set it to one side, and put in the kettle six (6) pounds granulated sugar, four (4) pounds glucose, and two (2) ounces suet, one-half pint cream, one and a half (1 1-2) pints water. Set the kettle on a good fire, stir until done; when it starts to boil, add one (1) pint of sweet cream by putting in a little of it at a time, put the thermometer in and cook the batch to two hundred and forty (240) degrees, then add four (4) ounces of butter and cook it to two hundred and fifty-four (254) degrees, then set the kettle off the fire and add the dissolved chocolate and stir it through the batch and pour the batch out on the oiled slab between iron bars, turn in the edges as it cools; when cold enough to handle, pull on

the hook, flavor with one-half ounce of Vanilla Extract while on the hook; pull until it gets light in color then put it on the work bench and pull it out in long strips about three-fourths of an inch thick, take the shears and cut off pieces one inch long and wrap in waxed paper and twist the end of the paper.

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### ORANGE KISSES

Make them the same as the Vanilla Kisses, only flavor and color them orange.

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### STRAWBERRY KISSES

Make them the same as the Vanilla Kisses, only color them pink and flavor with Strawberry Extract.

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### LEMON KISSES

Make them the same as the Vanilla, only color them a light yellow and flavor with Lemon Extract.

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### ROSE KISSES

Make them the same as the Vanilla, except the flavor and coloring. Flavor with Rose Extract and color a delicate pink.

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### BLACK WALNUT KISSES

Make these kisses the same as the other kisses, only knead one pound of ground black walnuts in the batch after it is pulled, finish the same as the others.

### ENGLISH WALNUT KISSES

Make a batch as for other kisses and knead one pound of ground English Walnut meats in the batch after it is pulled.

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### HICKORYNUT KISSES

Make them the same as the others, except the nuts; use hickorynuts instead of the others.

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### ALMOND KISSES

These kisses are made like the other nut kisses, except the nuts. Use almonds instead of the other nuts.

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### MAPLE BUTTER-SCOTCH KISSES

Two Pounds Granulated Sugar;  
Three Pounds Maple Sugar;  
Three Pounds Glucose;  
Two Pints Water;  
One-half Teaspoonful Salt;  
Eight Ounces Butter;  
Two Ounces Suet;  
Yellow Coloring.

Put two (2) pounds granulated sugar; three (3) pounds maple sugar (crushed fine), three (3) pounds glucose, two (2) pints water, one-half teaspoonful salt, eight (8) ounces good butter, two (2) ounces suet in the kettle, set it on the furnace over a good fire, stir until done, wipe down the inside of kettle, put the thermometer in the batch, cook it to two hundred and fifty-two (252) degrees, take paddle and thermometer out, pour the batch on an oiled slab between iron bars, turn in the edges while it cools, add a little yellow coloring

while turning the edges in. When stiff enough to handle, pull on the hook until well pulled, then finish like the Vanilla Kisses.

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### BUTTER-SCOTCH KISSES

Five Pounds Granulated Sugar;  
Three Pounds Glucose;  
Two Pints Water;  
One-half Teaspoonful Salt;  
Two Ounces Suet;  
Eight Ounces Butter.

Put five (5) pounds granulated sugar, three (3) pounds glucose, two (2) pints water, one-half teaspoonful salt, two (2) ounces suet; eight (8) ounces butter in the kettle, and set it on a good fire, stir until done. When it starts to boil, wipe down the inside of the kettle, put the thermometer in the batch and cook to two hundred and fifty-two (252) degrees, pour the batch on an oiled slab between iron bars, turn in the edges as they cool. When it is stiff enough to handle, lay on the bench and finish the same as the other kisses.

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### PULLED BUTTER-SCOTCH KISSES

Five Pounds Granulated Sugar;  
Three Pounds Glucose;  
One Pound Butter;  
Two Ounces Suet;  
Two Pints Water;  
Yellow Coloring.

Put five (5) pounds granulated sugar, three (3) pounds glucose, two (2) ounces suet, two (2) pints water in the kettle, set on a good fire, stir until it starts

to boil, wash the inside of kettle, put cover on and let steam a few minutes, remove cover, put the thermometer in the batch, cook to two hundred and forty (240) degrees. Have one (1) pound of good butter cut up in small pieces and add it to the batch, stir until it cooks to two hundred and fifty-two (252) degrees, set the kettle off the fire, take the thermometer and paddle out, pour the batch on the oiled slab between iron bars, turn in the edges as it cools, color yellow. When cool and stiff enough to handle pull on the hook, then lay on the work bench in an oblong lump, start at one end to spinning it out in a piece about as thick as your thumb, take the shears and cut it up in small pieces about the size of a hulled walnut, wrap them in waxed paper as you cut them.

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### WRAPPED BUTTER-SCOTCH

Six Pounds Granulated Sugar;  
 Two Pounds Glucose;  
 One and a Half Pounds Molasses;  
 One Pound Butter;  
 One Teaspoonful Ground Ginger;  
 One Quart Water.

Put six (6) pounds granulated sugar, two (2) pounds glucose, and one (1) quart of water in the kettle, set it on a good fire, stir until done. When it starts to boil, put the thermometer in and cook it to two hundred and forty-five (245) degrees; then put one and a half (1 1-2) pounds of molasses, one (1) pound of good butter and one (1) teaspoonful of ground ginger in the batch and cook it to two hundred and sixty-five (265) degrees, pour out on an oiled slab between iron bars, turn in the edges as it cools, keep turning the edges in until it get up in a lump and knead it up like dough until it gets almost cold, then roll it up in a roll about eigh-



teen (18) inches long and lay it on the work bench, then take hold of one end and pull it out in a long round piece about the size of your finger, then take the shears and cut off pieces one and a half (1 1-2) inches long, wrap in waxed paper.

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### PEANUT BALLS

Two Pounds Granulated Sugar;

Two Pounds Glucose;

One Pint Water;

Seven Pounds Blanched Spanish Peanuts.

Have seven (7) pounds of Spanish peanuts roasted and blanched, then put them in a pan or kettle and set them to one side. Now put two (2) pounds granulated sugar, two (2) pounds glucose, one (1) pint water in the candy kettle and set it on the fire, stir until it starts to boil. Wash the sugar down on the inside of the kettle, put cover on the kettle, let boil for a few minutes, then remove the cover and put the thermometer in and cook to two hundred and forty (240) degrees, set the kettle off of the fire and have your kettle of peanuts set close to the other kettle. Take a dipper and pour some of the batch or syrup over the peanuts and stir it up well, then pour more syrup over it and stir again. Continue this until the peanuts stick together, then have a pan of cold water near and wet your hand just a little, and take some of the peanuts, a lump about the size of a walnut, and roll it a little between both hands, then roll them in a pan of granulated sugar. Lay the balls on a pan or something to dry, then they are ready to use.

### COCOANUT BALLS

Make up this batch the same as for the peanut balls. Use about five (5) pounds of short shredded cocoanut instead of the peanuts. Finish them the same as the peanut balls.

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### ENGLISH WALNUT BALLS

Make this batch the same as the peanut balls, except the nuts. Use six (6) pounds of English walnut meats instead of the peanuts.

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### HICKORYNUT BALLS

Are made the same as the walnuts, only use hickory-nuts instead of the walnuts.

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### MOLASSES PEANUT BALLS

Two Pounds Granulated Sugar;  
One Pound Glucose;  
One and a Half Pounds Confectioner's Molasses;  
One Pint Water;  
Eight Pounds Blanched Spanish Peanuts.

Have the eight (8) pounds of shelled Spanish peanuts roasted and blanched as for peanut balls, then put two (2) pounds granulated sugar, one (1) pound glucose, one (1) pint water in the kettle, set on the fire and stir until it starts to boil, take paddle out, wash down the inside of kettle, and put cover on the kettle, let boil for a few minutes, take cover off and put one and a half (1 1-2) pounds Confectioner's Molasses in the kettle and start to stirring the batch again. Put the thermometer

in and stir until it cooks to two hundred and forty-two (242) degrees, take the kettle off the fire and finish the batch the same as the peanut balls.

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### CHOCOLATE PEANUT BALLS

Two and a Half Pounds Granulated Sugar;  
One and a Half Pounds Glucose;  
One Pint Water;  
Four Ounces Powdered Chocolate;  
Eight Pounds Blanched Spanish Peanuts.

Take four (4) ounces Powdered Chocolate, put it in a tin cup, pour about one-half pint of hot water over it, stir until it is dissolved, then set it in a warm place and put two and a half (2 1-2) pounds granulated sugar, one and a half (1 1-2) pounds glucose, one (1) pint water in the kettle, and set on a good fire, stir until it starts to boil. Take paddle out and cover the kettle up. Let boil a while then remove cover and put the thermometer in and cook to two hundred and thirty-eight (238) degrees, then add the dissolved chocolate, stir and cook to two hundred and forty (240) degrees, set the kettle off the fire and finish same as the other peanut balls.

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### ASSORTED NUT BALLS

Two Pounds Granulated Sugar;  
Two Pounds Glucose;  
One Pint Water;  
Three Pounds Roasted Peanuts;  
One Pound Short Shredded Cocoanut;  
One and a Half Pounds Roasted Almonds;  
One and a Half Pounds English Walnut Meats

Put two (2) pounds granulated sugar, two (2) pounds glucose, one (1) pint water in the kettle and set on the fire, cook and finish same as the peanut balls. This makes a very fine piece to eat.

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### NUT PATTIES

Take any of the peanut or assorted nut batches, and after you roll the balls up, lay them on the table or slab and press them down flat like cake.

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### PEANUT BARS

Four Pounds Granulated Sugar;  
Two Pounds Glucose;  
One and a Half Pints Water.  
Three and a Quarter Pounds Peanuts;

Put four (4) pounds granulated sugar, two (2) pounds glucose; one and a half (1 1-2) pints of water in the kettle, set the kettle on a good fire, stir until it starts to boil, take the paddle out and take the kettle washer and wipe the sugar down from the inside of the kettle, put cover on the kettle and let boil for a few minutes, and the steam will clean the sugar down from the inside of the kettle that you might fail to get with the washer. After the batch has boiled a few minutes, with the cover on, take it off. You can tell when to remove the cover by raising it and if the inside of the kettle is free from sugar, you can leave the cover off, if not, put it on for a minute or two but don't leave the cover on too long. When you take the cover off to leave it off, put the thermometer in the kettle, and when the batch boils to two hundred and seventy (270) degrees, take the thermometer out and stir in three and a quarter (3 1-4) pounds raw peanuts (Spanish peanuts are the

best) keep stirring and be very careful that they do not burn. When the peanuts begin to get brown, they are about done, and will need close watching. There is always some of the peanuts that the husk or brown shell will come off. You can tell by them when they are done, as they are almost white in the start, but when they get very brown they are done. If you can not tell when they are done in the kettle, take a spoon and dip a few out and wet your finger and rub the husk off and if the peanuts are about as brown as the husk, they are done. Set the kettle off the fire and take the paddle out and pour the batch on an oiled slab between iron bars. Have the short bars moved up toward the middle of the slab, just so it will hold the batch when you pour the batch out of the kettle. Take the palette knife (if you have one) and scrape the candy and peanuts out of the kettle, take the palette knife and spread the batch out over the slab, you can move the bars up or back to suit. Make the batch any thickness you wish. Let it lay for a few minutes to cool, then take the bars off the slab and take the batch knife and cut the candy in strips about two (2) inches wide and then cut the strips in bars six (6) inches long, they are then ready to sell.

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### ENGLISH WALNUT BARS

Five Pounds Granulated Sugar;  
Three Pounds Glucose;  
Four Ounces Butter;  
Two Pints Water;  
Two Pounds Shelled Walnuts.

Put five (5) pounds granulated sugar, three (3) pounds glucose, four (4) ounces butter, two (2) pints water in the kettle, set on a good fire, stir until it starts to boil, wipe down inside of kettle and cover it up for a



few minutes, remove cover, put the thermometer in and boil to two hundred and ninety (290) degrees, take the thermometer out, stir two (2) pounds English walnut meats in the batch, take paddle out and pour on an oiled slab between iron bars. If any of the nut meats stick to the kettle, take the palette knife and scrape them out on the batch, spread the batch out and finish same as the Blanch Almond bars.

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### BLACK WALNUT BARS

Make them the same as the English Walnut, except the nuts. Use black walnuts.

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### HICKORYNUT BARS

Make them the same as the walnuts, only use hickorynuts instead of the walnuts.

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### ALMOND BARS

Five Pounds Granulated Sugar;  
Three Pounds Glucose;  
Two Pounds Almonds;  
One Quart Water.

Put five (5) pounds granulated sugar, three (3) pounds glucose, one (1) quart water in the kettle and set it on a good fire. Stir until it starts to boil, take paddle out and wash down the sugar from the inside of kettle, put cover on for a few minutes, when you remove cover put the thermometer in the kettle and let the batch boil to two hundred and ninety (290) degrees; take the thermometer out and put in two (2) pounds of shelled almonds and stir them through the batch well for a few minutes, or until they start to turn brown, then set the

kettle off the fire and take the paddle out, then pour or scrape the batch out with the palette knife on an oiled slab between iron bars, set the bars as near the size of the batch as possible. After pouring the batch out, take the palette knife and spread it out thin or about one-half inch thick, move bars up or back to suit, when it cools off a little, take the bars away and cut the batch in strips two (2) inches wide with the batch knife, then cut the strips in bars six (6) inches long, then they are ready to use.

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### BLANCHED ALMOND BARS

Five Pounds Granulated Sugar ;  
Three Pounds Glucose ;  
Four Ounces Butter ;  
Two Pints Water ;  
Two Pounds Blanched Almonds.

Take two (2) pounds shelled almonds, blanch (see blanching almonds) and set them to one side. Take five (5) pounds granulated sugar, three (3) pounds glucose; four (4) ounces good butter and two (2) pints water and put it in the kettle, set it on a good fire, stir until it starts to boil, wash down the sugar from kettle, put cover on, let boil a few minutes, then remove cover, put the thermometer in the kettle, boil to two hundred and eighty-five (285) degrees, add the two (2) pounds blanched almonds and stir a few minutes or until the almonds start to turn brown, set the kettle off the fire, take paddle out and pour the batch on the oiled slab between iron bars, take the palette knife and spread it out to fill the space between the iron bars, have your iron bars set to make the candy about one-half inch thick. If you fail to set them just right at first, you can move one of them up when you go to spread the batch out. Let it lay for a few minutes to cool, but do not let it get

cold, as you can not finish it right. You can tell when it is cool enough to handle by moving one of the iron bars and if the edges spread out, put the bar back and try it again soon, as it cools quickly. If the batch does not run or spread out, take all of the iron bars off and take the batch knife and cut strips about two (2) inches wide and clear across the batch. After the batch is cut in strips, take the strips and cut them in two or three pieces (or bars) six (6) or eight (8) inches long, according to the length of the strips. If the batch is too soft in the middle to cut when you first try it, cut the end or outside edges as it cools on the outside edges first. After you have the outside cut, then you can cut clear across, as by that time the center will be cool enough to cut. When they are all cut in bars and cold, you can lay them on pans.

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### COCOANUT BARS

Five Pounds Granulated Sugar;  
Three Pounds Glucose;  
Two Pounds Sliced Cocoanut;  
One Quart Water.

Put five (5) pounds granulated sugar; three (3) pounds glucose; one (1) quart water in the kettle, set the kettle on a good fire stir until it starts to boil, take the paddle out and wash the inside of the kettle down, then put the cover on for a few minutes to steam the sugar down from the inside of the kettle, remove cover and put the thermometer in the kettle and boil it to two hundred and ninety-five (295) degrees, take the thermometer out and stir into the batch two (2) pounds sliced cocoanut, stir until the cocoanut gets a nice brown color, set the kettle off and take the paddle out, then pour the batch out on an oiled slab between iron bars, have the bars set to hold the size batch that you are

making; if you should miss it, you can move the bars up or back to suit the size of the batch. Take the palette knife and scrape out of the kettle what remains of the batch, then take the palette knife and spread the batch out over the slab until it is about one-half inch thick, let cool a little, then take the iron bars from the batch and cut it in strips with the batch knife about two (2) inches wide and then cut the strips in bars six (6) inches long.

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### PEANUT BRITTLE.

Five Pounds Granulated Sugar;  
Two and a Half Pounds Glucose;  
One Quarter Teaspoonful Cream-of-Tartar;  
Two Pints Water;  
One-Half Pound Butter;  
One-Half Pound Molasses;  
Two Ounces Baking Soda;  
Three Pounds Peanuts.

Take three (3) pounds Spanish shelled peanuts, roast and blanch them good and clean, grind them in the nut grinder, use the coarse knives on the grinder, after you grind them put two (2) ounces baking soda in them, and set to one side, and put five (5) pounds granulated sugar; two and a half (2 1-2) pounds glucose; one-quarter (1-4) teaspoonful cream-of-tartar; two (2) pints water in the kettle and set it on the fire, stir with paddle until it starts to boil, take paddle out and put the cover on, let it boil a few minutes, remove the cover, put the thermometer in the batch and cook to two hundred and fifty (250) degrees, put one-half pound good butter and one-half pound molasses in the kettle, take paddle and stir until done. Cook to two hundred and ninety (290) degrees, take the thermometer out, set kettle off the fire and stir the peanuts and baking soda into the



batch, then pour out on the oiled slab. Take the palette knife and spread the batch over the slab, put gloves on, take the batch knife, cut the batch in two and turn it over, pull out as thin as you can. When cold, break it up into pieces. You should have a warm slab to make this batch on.

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### MOLASSES PEANUT BRITTLE

Five Pounds Granulated Sugar;  
 Two Pounds Glucose;  
 Two Pounds Molasses;  
 One Quarter Teaspoonful Cream-of-Tartar;  
 Two Pints Water;  
 One-Half Pound Butter;  
 Two Ounces Baking Soda;  
 Three Pounds Peanuts.

Take three (3) pounds Spanish shelled peanuts, prepare them same as for peanut brittle, then put five (5) pounds granulated sugar, two (2) pounds glucose, one-quarter teaspoonful cream-of-tartar, two (2) pints water in the kettle, set on a good fire, stir until it starts to boil, put cover on, let boil a few minutes, remove the cover and put the thermometer in the batch, boil to two hundred and sixty (260) degrees, add one-half pound butter; two (2) pounds molasses, stir and cook to two hundred and eighty-five (285) degrees, take thermometer out, set the kettle off the fire and stir the peanuts and baking soda in the batch and pour out on the oiled slab and finish same as the peanut brittle.

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### WALNUT MOLASSES BRITTLE

Make this batch the same as the peanut molasses brittle, use English Walnuts instead of Peanuts.



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### WALNUT BRITTLE

This batch is made the same as the peanut brittle, except the nuts. Use Walnuts instead of the Peanuts.

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### HICKORYNUT BRITTLE

Make it the same as the Peanut Brittle, only use Hickorynuts instead of the Peanuts.

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### COCOANUT BRITTLE

Is made the same as the other nut brittle, except the nuts. Use Cocoanut instead of the other.

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### PEANUT CRISP

Five Pounds Granulated Sugar;  
Three Pounds Glucose;  
One-Half Pound Butter;  
Two Pounds Molasses;  
Four Pounds Shelled Peanuts;  
Two Ounces Baking Soda;  
Two Pints Water.

Take four (4) pounds Spanish shelled peanuts, roast and blanch them. Weigh up two ounces baking soda, and pour on the peanuts and set aside. Put five (5) pounds granulated sugar, three (3) pounds glucose, two (2) pints water in the kettle, set it on the fire, stir with the paddle until the sugar is dissolved, or until it starts to boil, take paddle out, wash down the inside of the kettle, put cover on, let it boil a few minutes, take the lid off and put the thermometer in the batch and cook to two hundred and fifty (250) degrees, start to

stirring the batch again and add one-half pound butter and two (2) pounds of molasses, stir well until the batch is done. When boiled to two hundred and eighty (280) degrees take the thermometer out, add the peanuts and baking soda, stir good and quick, then pour it out on an oiled slab. When you do, pour it all over the slab, set the kettle to one side and take the palette knife and spread the batch out over the slab, then put your candy gloves on and turn the batch over and stretch it out as thin as you can. When cold break up in pieces. In making this batch it ought to be made after you have made several batch, then the slab would be warm. By having a warm slab the batch will not get cold so quickly, that will give you a better chance to pull it out thin, as the thinner it is the better it will be; in working with this batch, it is necessary to work quickly from the time that you add the peanuts to the batch until it is finished.

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#### WALNUT CRISP.

This crisp is made the same as the peanut, only use Walnuts instead of peanuts.

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#### HICKORYNUT CRISP.

Make this crisp the same as the other, only use Hickorynuts.

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#### COCOANUT STACKS.

Two Pounds Granulated Sugar;  
Two Pounds Glucose;  
One Pint Water;  
Four Pounds Long Shredded Cocoanut.

Put four (4) pounds long shredded cocoanut in a kettle or large pan, set it to one side and put two (2) pounds granulated sugar, two (2) pounds glucose, one (1) pint water in a clean kettle, set on a good fire and stir until it starts to boil, take paddle out, wash down the inside of kettle, put the thermometer in, boil it to two hundred and forty (240) degrees, set off the fire, near the pan of cocoanut and take a dipper and dip some of the batch (or syrup) out and pour it over the cocoanut and stir it up good, so the cocoanut and syrup is well mixed together, then pour more syrup over it and stir it up well. Continue this until the cocoanut sticks together. Try a little of it by taking a fork and picking some of it up and if it sticks together, it is all right, and if it falls apart, stir in more syrup and stir it through the batch, then take a fork and pick out some of the cocoanut and lay it on the slab or some waxed paper to dry. Do not get the stacks too big or they will not look well. Make them about the size of a large walnut.

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### CHOCOLATE COCOANUT STACKS.

Three Pounds Granulated Sugar;  
One Pound Glucose;  
One Pint Water;  
Four Ounces Powdered Chocolate;  
Four Pounds Long Shredded Cocoanut.

Put three (3) pounds granulated sugar; one (1) pound glucose; one (1) pint water in the kettle, have four ounces Powdered Chocolate dissolved in a small pan by putting four ounces powdered chocolate in a pan or tin cup, pour about one-half pint hot water, or enough to dissolve the chocolate, to make a thin paste, then set it to one side to keep warm. Now put your kettle with the batch in it on the fire, when it cooks to

two hundred and thirty-eight (238) degrees, add the dissolved chocolate and stir the chocolate in the batch, stir and cook to two hundred and forty (240) degrees, set the kettle off the fire and finish same as the other cocoanut stacks.

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### MOLASSES COCOANUT STACKS.

Two Pounds Granulated Sugar;  
One Pound Glucose;  
One Pound Molasses;  
One Pint Water;  
Four Pounds Long Shredded Cocoanut.

Have four (4) pounds long shredded cocoanut ready same as in the other cocoanut stacks, then put two (2) pounds granulated sugar; one (1) pound glucose; one (1) pound molasses; one (1) pint water in the kettle and set it on the fire, cook and finish same as the plain cocoanut stack.

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### STRAWBERRY COCOANUT STACKS.

Two Pounds Granulated Sugar;  
Two Pounds Glucose;  
One Pint Water;  
Four Pounds Long Shredded Cocoanut;  
One Ounce Strawberry Extract;  
Red Coloring.

Put two pounds (2) of granulated sugar; two (2) pounds glucose; one (1) pint water in the kettle and set on the fire, cook and finish it same as the plain cocoanut stack, only when you set it off the fire, stir one (1) ounce Strawberry Extract and a little red coloring in the syrup (or batch) and stir well so the coloring will get mixed through the batch. Finish same as the other

stacks. Be very careful in using the coloring, or you may get them too red and then you may not have enough coloring in the batch to look right; the amount is so small that it is almost impossible to tell just what quantity to use, the only way to do is to use your judgment and with the experience you will soon be able to color them right. The Strawberry Cocoanut Stacks should be a deep pink when finished.

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### STRAWBERRY COCOANUT BLOCKS.

Two Pounds Granulated Sugar;  
Two Pounds Glucose;  
One Pint Water;  
Three and a Half Pounds Shredded Cocoanut;  
Strawberry Extract;  
Red Coloring.

Put two (2) pounds granulated sugar; two (2) pounds glucose, and one (1) pint water in the kettle, set it on a good fire, stir until it starts to boil, wash down the sugar from inside of the kettle, put the cover on and let the batch boil a few minutes, remove cover, put the thermometer in the kettle, boil to two hundred and forty (240) degrees, set the kettle on a keg or candy pail, take the thermometer out, put a little red coloring in the batch, add Strawberry Flavoring to suit, stir the coloring through the batch, be careful in using the coloring as you may get too much in, it only needs enough to make the batch a pink when done. The batch (or syrup) has to be red before you add the cocoanut as the cocoanut will reduce the color. After you get the batch colored to suit, add three and a half (3 1-2) pounds shredded cocoanut by putting in a little at a time, and stir it well, continue adding the cocoanut until it is all stirred in, then pour or scrape it out



on the oiled slab, but oil your slab very lightly as it is not necessary to have it oiled for this batch as much as for most of the others. After the batch is poured on the slab take the palette knife and spread it out over the slab, then sprinkle granulated sugar over the batch. Take the rolling pin and roll it out so it will be about three-fourths of an inch thick, put the iron bars up to the batch to make it straight, then take the batch knife and cut off strips three-fourths of an inch wide and cut the strips in square blocks.

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### COCOANUT BLOCKS.

Make this batch the same as the Strawberry, only omit the coloring and flavoring.

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### COCOANUT SQUARES.

Four Pounds Granulated Sugar;  
Two Pounds Glucose;  
One and a Half Pints Water;  
One Pound Macaroon Cocoanut.

Put four (4) pounds granulated sugar; two (2) pounds glucose, one and a half (1 1-2) pints water in the kettle, set on a good fire, stir until it starts to boil, wipe down the inside of kettle, put cover on, let boil a few minutes, remove cover, put the thermometer in the batch and boil it to two hundred and ninety (290) degrees, take the thermometer out, add one (1) pound Macaroon Cocoanut, stir it through the batch, take paddle out, and pour the batch over the oiled slab between iron bars, take the palette knife and scrape the

remaining cocoanut out of the kettle, and set it back out of the way. Take the palette knife and spread the batch over the slab very thin, remove the iron bars, and take the caramel cutter and roll it over the batch until it is marked very plain, then mark across the other way. Take the palette knife and run under the batch to loosen it from the slab, let lay on the slab until it is cold, then break the batch up in square pieces; it is then ready to use.

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### BUTTER SCOTCH SQUARES

Four Pounds Granulated Sugar;  
One Pound Glucose;  
Twelve Ounces Butter;  
One-half Ounce Fine Table Salt;  
One and a Half Pints Water.

Put four (4) pounds granulated sugar; one (1) pound glucose; one-half (1-2) ounce fine table salt; one and a half (1 1-2) pints water in the kettle, then set the kettle on a good fire, stir until it starts to boil, take the paddle out, wipe down the sides of the kettle, and put the cover on. Let boil a few minutes, then take the cover off, put thermometer in and cook the batch to two hundred and seventy (270) degrees, put in twelve (12) ounces butter, stir and cook to three hundred (300) degrees, pour out on an oiled slab between iron bars, take the palette knife and spread the batch out over the slab as thin as you can, mark it with the caramel cutter by rolling the cutter across from one side of the batch to the other, then across the other way, and that will make it in squares, then break the batch up in square pieces by breaking it where it is marked.

**BUTTER SCOTCH WAFERS.**

Four Pounds Granulated Sugar;  
One Pound Glucose;  
Twelve Ounces Butter;  
One-half Ounce Salt;  
One and a Half Pints Water;  
One-half Teaspoonful Ground Ginger.

Put four (4) pounds granulated sugar; one (1) pound glucose; one-half ounce salt; one and a half (1 1-2) pints water in the kettle, set it on a good fire, stir until it starts to boil, cover the kettle over, let boil a few minutes to steam down the sides of the kettle, remove the cover, put the thermometer in the batch, cook it to two hundred and sixty-five (265) degrees, add twelve (12) ounces good butter, cut up in small pieces to the batch, and stir until it boils to two hundred and eighty-five (285) degrees, set off the furnace, take the thermometer out and stir in one-half teaspoonful ground ginger. Have the funnel dropper and stick ready, warm the dropper, put the stick into its place, take a dipper and dip some of the batch into the funnel dropper, hold the funnel over a clean slab (the oiled slab will do, but wipe it with a cloth to get most of the oil off), with one hand take the other hand and pull the funnel stick up a little to let a little of the batch out, about enough to make a wafer the size of a half dollar, continue dropping until the funnel is empty, then put more of the batch in it and drop it out. If the batch gets too stiff to drop, set the kettle on the fire and stir it up a little, the best way is to have a pan of hot water to set the kettle in, and put the pan on the fire to keep the water hot. Do not put too much in the dropper at a time as it will get cold. In making these wafers, you must work fast as the batch will get stiff if it sets too long.

## WALNUT BUTTER SCOTCH WAFERS

Four Pounds Granulated Sugar;  
One Pound Glucose;  
Twelve Ounces Butter;  
One-half Ounce Salt;  
One and a Half Pints Water;  
One Pound English Walnut Meats.

Take one (1) pound of English Walnuts and grind them up fine, set to one side and put four (4) pounds granulated sugar; one (1) pound glucose; one-half ounce salt; one and a half (1 1-2) pints water in the kettle, set on the furnace over a hot fire, stir until it boils, wash down the sides of kettle, put cover on, boil a few minutes, remove cover and put the thermometer in, cook to two hundred and sixty-five (265) degrees, add twelve (12) ounces good butter (cut in small pieces) to the batch, stir to two hundred and eighty-five (285) degrees, take the thermometer out, set the kettle in a pan of hot water and stir one (1) pound ground English walnut meats in the batch and finish same as the Butter Scotch Wafers.

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## OLD FASHIONED BUTTER SCOTCH.

Four Pounds Granulated Sugar;  
Three Pounds Brown Sugar;  
Three Pounds Glucose;  
One Pound Butter;  
Two Pints Water;  
One Pound Molasses.

Put four (4) pounds granulated sugar; three (3) pounds brown sugar; three [(3) pounds glucose; two (2) pints water in the kettle, set on a good fire, take paddle and stir until it starts to boil, clean the inside of kettle so it will be free from sugar, put the cover on, let the

batch boil a few minutes to steam down the inside of kettle, remove cover, put the thermometer in, boil to two hundred and forty-five (245) degrees, have one (1) pound good butter cut up in small pieces, add it, and one (1) pound molasses at two hundred and forty-five (245) degrees, stir until the batch cooks to two hundred and seventy (270) degrees, set the kettle off the fire, take the thermometer and paddle out, pour the batch on an oiled slab between iron bars, take the palette knife and spread it out over the slab until it is about one-fourth of an inch thick, have the bars set to fit the batch, let the batch cool a little, remove the iron bars, and take the batch knife and cut strips off about one and a quarter (1 1/4) inch wide, then cut the strip in pieces two (2) inches long, wrap or fold them in waxed paper. Have the paper cut in pieces 3 1/2 inches by 4 inches, lay the piece of candy on the paper long ways with the paper, then fold the paper over the candy the short way of it, then fold the corners over and fold the paper over the end of the piece of candy, then lay it with the folded paper under the piece, that will keep it from unwrapping.

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### HOREHOUND SQUARES

Eight Pounds Granulated Sugar;  
One Teaspoonful of Cream-of-Tartar;  
Three Pints Water;  
Ten Ounces Horehound Herbs;  
Caramel Coloring.

Put ten (10) ounces of horehound herbs in a can or stew pan that will hold about one gallon, pour one-half gallon of hot water over it and set on the fire to steep.



Let the water boil until it has almost boiled dry, but do not let it boil dry. Take a long handled spoon and stir the herbs up from the bottom of the pan once in a while to keep them from burning, keep a cover over the pan while boiling to keep the strength of the horehound in the pan. When it has boiled enough, set it in a cool place to get cold, when cold squeeze the liquid out of the herbs and strain it, and set it to one side. Then put eight (8) pounds granulated sugar; one (1) teaspoonful cream-of-tartar; three (3) pints water and enough caramel coloring( see caramel coloring) to color the batch very dark, then set the kettle on a good fire, stir until the batch starts to boil, then clean inside of the kettle so that there will be no sugar upon the inside, take paddle out, and put cover on for a few minutes, then remove the cover from kettle and put the thermometer in, and when it boils to three hundred degrees (300) pour the horehound liquid in the kettle. You will notice that the mercury in the thermometer has dropped several degrees, that will not harm the candy. After you pour in the liquid take the paddle and stir it until it boils to three hundred and twenty (320) degrees, then set it off the fire, take the paddle out and pour the batch on an oiled slab between iron bars, pour the batch as thin as possible, let cool, but a very little, as soon as you can take the iron bars from the batch do so, take the caramel cutter and roll it across from one side to the other. After marking across one way, then mark it the other way and that will make the squares about three-fourths of an inch square or the size of the marker. Run the marker over the batch several times until it is cold and well marked, then run the palette knife under the batch to loosen it from the slab. After it is cold you can break it up in squares as it will break where you mark it; that is if you mark it good and deep.

### FLAT HOREHOUND STICKS

To make flat horehound sticks, make the batch the same as for squares, only when you pour it on the slab do not spread it as thin as for squares, move the short bars up so it will make the batch one-quarter of an inch thick or over (you can make it just as thick as you wish, as the thicker the batch, the larger the sticks will be, and when it cools a little, take the iron bars away and mark it with the caramel cutter, mark it with the cutter one way then take the batch knife and mark it across the other way. Make your mark with the batch knife as far apart as you want your sticks to be long. Four and a half (4 1-2) inches is about the right length for a stick of candy. In marking your batch, be sure and do not let it get cold before you get it marked. If it does, it will not break right. After you get it well marked run the palette knife under the batch to loosen it from the slab, and when it gets too hard to mark any more let it get cold and then slide the batch over until one of the marks is at the edge of the slab, then the part that extends over the slab will break off by letting your hands down a little. After this is done, you can break the strips up in sticks, but great care must be taken or the sticks will break up in pieces.

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### CINNAMON SQUARES

Five Pounds Granulated Sugar;  
One-half Teaspoonful Cream-of-Tartar;  
One Quart Water;  
Cinnamon Oil;  
Red Coloring.

Put five (5) pounds granulated sugar; one-half (1-2) teaspoonful cream-of-tartar; one (1) quart water in the kettle, then set the kettle on a good fire, stir until it starts to boil, take paddle out and wipe down the sides of kettle; put the cover on and boil a few minutes, then remove cover, put thermometer in, let cook to two hundred and ninety-five (295) degrees, put in enough red coloring to color a deep red, put in about ten (10) drops of cinnamon oil (or enough to flavor to suit), then cook the batch to three hundred (300) degrees, pour it on an oiled slab between iron bars, take the palette knife and spread the batch out thin, then take the caramel cutter and mark it across both ways, always run the marker over the batch several times so you get it marked good. Run the palette knife under the batch to keep it from sticking, when cold break it up in squares.

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### CINNAMON WAFERS

Five Pounds Granulated Sugar;  
One-Half Teaspoonful Cream-of-Tartar;  
Two Pints Water;  
Cinnamon Oil;  
Red Coloring.

Put five (5) pounds granulated sugar; one-half (1-2) teaspoonful cream-of-tartar; two (2) pints water in the kettle set on the furnace, over a good fire, stir until it boils, wash the inside of kettle, cover it up, let boil a little, remove cover, put the thermometer in, boil to two hundred and eighty-five (285) degrees, set the kettle in a pan of hot water, add a few drops of cinanmon oil, and color to make it red, stir so the batch will be colored the same all through, finish same as the Butter Scotch Wafers

### LEMON SQUARES.

Four Pounds Granulated Sugar;  
One Pound Glucose;  
Lemon Oil;  
One and a Half Pints Water;  
Yellow Coloring.

Put four (4) pounds granulated sugar; one (1) pound glucose; one and a half (1 1-2) pints of water in the kettle, set it on a good fire, stir until it starts to boil, take paddle out and wash down the sugar from inside of kettle, put cover on for a few minutes, when you remove the cover put the thermometer in the kettle, and let the batch boil to three hundred (300) degrees, add about ten (10) drops of Lemon Oil and a little yellow coloring, set the kettle off the fire and take the paddle out and pour the batch on an oiled slab between iron bars, pour the batch as thin as possible, let cool, but a very little, as soon as you can take the iron bars from the batch do so. Take the caramel cutter and roll it across from one side to the other. After marking across one way, then mark it across the other way, and that will make the squares. Run the marker over the batch several times until it is cold and well marked, then run the palette knife under the batch to loosen it from the slab. When it gets cold you can break it up.

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### VANILLA CARAMELS (Plain).

Five Pounds Granulated Sugar;  
Three Pounds Glucose;  
Two Pints Water;  
Three Ounces Suet;  
One-Half Ounce Vanilla.



Put five (5) pounds granulated sugar; three (3) pounds glucose; three (3) ounces suet; two (2) pints water in the kettle, set on a good fire, stir until it starts to boil, wash the inside of kettle, cover up a few minutes, remove cover, put the thermometer in, boil to two hundred and fifty-two (252) degrees, take the thermometer out, add one-half ounce Vanilla Extract, and pour batch on an oiled slab between iron bars, have the bars set to hold the batch. If you fail to have them set right at first, move one of them up enough to make the batch about one-half inch thick. Take the palette knife and spread it out over the slab to fill it, making it of the same thickness all over the slab, let lay until almost cold, then take the caramel cutter and mark it by rolling the cutter over it one way, then across the other way, marking it in squares. Let it set until cold enough to stand up when cut. Remove iron bars and take the batch knife and cut strips off where the batch is marked, then cut the strips at the other marks by laying them on the work bench and taking the batch knife and cut the strips up by taking the knife and as you cut down through the strip, shove the knife across it, that will cut the caramel in a nice square three-fourths of an inch by one-half inch thick (have some waxed paper cut in pieces two and a half (2 1-2) inches wide, three (3) inches long) take the paper in one hand and lay the caramel on it, fold the paper over the caramel, then take one finger and press the paper down and fold the corners in, then fold the pointed ends of the paper under the caramel and lay it down, with the pointed ends folded under the caramel. Take another paper and caramel, proceed until all are wrapped. Wrap as you cut them.



**PEANUT CARAMELS.**

Five Pounds Granulated Sugar;  
Three Pounds Glucose;  
Two Ounces Butter;  
Three Pints Cream;  
One Pint Water;  
Two and a Half Ounces Suet;  
Two and a Half Pound Blanched Peanuts.

Have two and a half (2 1-2) pounds Spanish Shelled Peanuts roasted and blanched; then put five (5) pounds granulated sugar; three (3) pounds glucose; two (2) ounces good butter, three (3) pints good cream, one (1) pint of water and two and a half (2 1-2) ounces suet in the kettle, set on the furnace over a good fire, start to stir at once and stir until done. When it starts to boil, it will soon boil up well on the kettle and then it will drop down again. When it does, wash down the sides of the kettle. The longer it boils the thicker it will get. When it starts to get thick, lift the paddle up out of the batch and if it runs off the paddle thin and freely it is not near done, but if it runs off thick and slow it is cooking near a ball. Then have a pan of cold water near, dip your hand in the water to get it wet, then dip down in the batch with two of your wet fingers, deep enough to get a little of the batch on the end of them, and then take them out quickly and put them in the water. Take your thumb and finger and roll it into a ball. If it is not very stiff, let it cook a little longer, then try (or test) it again; but always have your hand wet when you dip into the batch and dip into it quickly and back into the cold water again. By doing this you will not burn yourself. When you can roll some of the batch up in a very stiff ball (but not a hard ball) it is done, then pour and stir the peanuts into the batch well and set the kettle off the furnace and take the paddle out. Pour the

batch out on an oiled slab between iron bars (have your bars set to hold the batch so it will be about one-half inch thick, if you should fail to get them set right at first, you can move one of the bars up or back to suit); take the palette knife and spread the batch out and finish same as the Plain Vanilla Caramels.

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### CHOCOLATE CARAMELS.

Five Pounds Granulated Sugar;  
Three Pounds Glucose;  
Two Ounces Butter;  
Three Pints Cream;  
One Pint Water;  
Two and a Half Ounces Suet;  
Three Ounces Powdered Chocolate.

Have three (3) ounces of powdered chocolate (or cocoa) dissolved by putting the chocolate in a small pan and pour about one-half pint boiling water over it, a little at a time, stir with a spoon until dissolved, set it to one side; and put five (5) pounds granulated sugar; three (3) pounds glucose; two (2) ounces butter; three (3) pints good cream; one (1) pint water and two and a half (2 1-2) ounces suet in the kettle, set on a good fire, stir until done. By testing as stated in the peanut caramel recipe when done, stir in the dissolved chocolate. When well stirred set the kettle off, take the paddle out, pour on an oiled slab between iron bars, finish as the Plain Vanilla Caramels are finished.

**VANILLA CARAMELS.**

Five Pounds Granulated Sugar;  
Three Pounds Glucose;  
Two Ounces Butter;  
Three Pints Cream;  
One Pint Water;  
Two and a Half Ounces Suet;  
One-half Ounce Vanilla Extract.

Put five (5) pounds granulated sugar; three (3) pounds glucose; two (2) ounces butter; three (3) pints rich cream, one (1) pint water and two and a half (2 1-2) ounces suet in the kettle, set on a hot fire, stir until done. When it boils up and drops, wipe the inside of kettle when it cooks to a good stiff ball, as stated in peanut caramels, add one-half ounce Vanilla Extract, set the kettle off the fire, take paddle out, pour on an oiled slab between iron bars, finish same as the plain Vanilla Caramels.

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**COCOANUT CARAMELS.**

Five Pounds Granulated Sugar;  
Three Pounds Glucose;  
Two Ounces Butter;  
Three Pints Cream;  
One Pint Water;  
Two and a Half Ounces Suet.  
One and a Quarter Pounds Shredded Cocoanut.

Weigh out one and one-fourth (1 1-4) pounds shredded cocoanut, set near by and put five (5) pounds granulated sugar; three (3) pounds glucose; two (2) ounces butter; three (3) pints cream; one (1) pint water and two and a half (2 1-2) ounces suet in the ket-

tle, set on a good fire, stir until done, wipe down the sides of the kettle after the batch has boiled up and dropped. When it cooks to a good stiff ball (as stated in the peanut caramels) stir in the shredded cocoanut, take paddle out, pour on an oiled slab between iron bars, finish like the plain Vanilla Caramels.

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### WALNUT CAMELS.

Five Pounds Granulated Sugar;  
Three Pounds Glucose;  
Two Ounces Butter;  
Three Pints Cream;  
One Pint Water;  
Two and a Half Ounces Suet;  
One Pound English Walnut Meats.

Put five (5) pounds granulated sugar; three (3) pounds glucose; two (2) ounces butter; three (3) pints cream; one (1) pint water and two and a half (2 1-2) ounces suet in the kettle, set on a good fire, stir until done. When it boils up and drops, clean the sugar down on the inside of kettle. When it cooks to a good stiff ball, stir into the batch one (1) pound English Walnut meats (have the walnut meats broken up in pieces before hand, lay the meats on the work bench and take the rolling pin and roll them until they are broken up in pieces). Take paddle out and pour on an oiled slab between iron bars, finish same as you do the Plain Vanilla Caramels. You can make almond or any other kind of nut caramels out of this formula by using almonds or any other nut meats instead of English Walnuts.

**CHEWING CARAMELS.**

Six Pounds Granulated Sugar;  
Four and a Half Pounds Glucose;  
Two Ounces Suet;  
One-Fourth Pound Butter;  
One and a Half Pints Water;  
One Quart Cream;  
Two Ounces Gelatine;  
One Ounce Vanilla Extract.

Dissolve two (2) ounces gelatine in about one-half pint hot water, set it where it will keep warm. Now put six (6) pounds sugar; four and a half (4 1-2) pounds glucose; two (2) ounces suet; one-fourth pound butter; one and a half (1 1-2) pints water; one (1) quart cream in the kettle, set it on the furnace over a hot fire, stir until it is done, put the thermometer in the batch when it starts to boil, and cook it to two hundred and fifty (250) degrees, then add the dissolved gelatine. Be sure and have it thin. Stir well while pouring it in the batch. The mercury in the thermometer will drop down several degrees when the gelatine is added. When it boils to two hundred and fifty-two (252) degrees, or a good ball, pour on an oiled slab between iron bars, turn in the edges as they cool. When cool or stiff enough to handle, pull and flavor with one-half ounce of Vanilla Extract on the hook. When well pulled, put back on the slab again, flatten it down by pulling it out over the slab until it is about one-half inch thick, take the rolling pin and roll it good to make it about the same thickness all over the slab, mark and finish it same as the Plain Vanilla Caramels.



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## STRAWBERRY CARMELS.

Five Pounds Granulated Sugar;  
Three Pounds Glucose;  
Two Ounces Butter;  
Three Pints Cream;  
One Pint Water;  
Two and a Half Ounces Suet;  
One-Half Ounce Strawberry Extract.  
Red Coloring.

Put five (5) pounds granulated sugar; three (3) pounds glucose; two (2) ounces butter and three (3) pints cream; one (1) pint water and two and a half (2 1-2) ounces suet in the kettle, set on the furnace over a good fire, stir until done. When it boils up and drops, wipe down the inside of the kettle, cook to a good stiff ball, and stir into the batch one-half ounce Strawberry Extract and enough red coloring to make it a deep pink. Set the kettle off the furnace, take paddle out and pour the batch on an oiled slab between iron bars, finish same as the plain Vanilla Caramels. By changing the color and flavor in this recipe you can make a number of kinds of caramels.

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## HICKORYNUT CARMELS

Make these caramels like the walnuts, only omit the walnuts and use Hickorynuts.

**UNWRAPPED VANILLA CAMELS.**

Five Pounds Granulated Sugar;  
Three Pounds Glucose;  
Two Pints Water;  
Four Ounces Suet;  
Eight Ounces Butter;  
Four Pints Cream;  
Four Ounces Flour;  
One Ounce Vanilla Extract.

Put five (5) pounds of Granulated Sugar; three (3) pounds glucose; and two (2) pints of water in the kettle, set it on a good fire and stir until it starts to boil, then wipe down the inside of the kettle and put the cover on for a few minutes or until the sides of the kettle are free from sugar, then remove the cover and cook the batch to a very soft ball; then add four (4) ounces of suet and eight (8) ounces of good butter (which has been cut up in small pieces) to the batch and start to stirring it again, and stir until the batch is done. After the butter and suet is about all dissolved, add one (1) pint of the cream and boil for a while or until the batch starts to boil down, (when the cream starts to boil, the batch will boil up for a few minutes then it will go down again) then add another pint of the cream and boil as before. Continue this until the four (4) pints of cream are all used up. When you get two (2) pints of the cream boiled in the batch, let your helper or somebody put four (4) ounces of flour in a stew pan or bowl and dip some of the batch out of the kettle and put it in the stew pan with the flour and stir it up and add a little more of the batch and stir it up and add more of the batch. Continue this until you have a thin paste made of the flour, then add one (1) ounce of Vanilla Extract to the flour batch and set it to one side until the caramel batch has cooked to a stiff

ball (test the unwrapped caramels the same as the wrapped caramel batches, only they should be cooked a little higher than the wrapped ones, but not too high, or they will be too hard) then pour the paste batch into the kettle gradually and stir it through the batch well, then test it again and cook it to a very stiff ball, pour it on an oiled slab between iron bars; when cool enough to mark, take the caramel cutter and mark it the same as the other caramel batches. When it is almost cold cut it in squares and lay them on trays or anything. These caramels do not need to be wrapped, but do not pile them up or they may stick together.

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### CHOCOLATE UNWRAPPED CARMELS.

Make this batch the same as the Vanilla Unwrapped Caramels, except the flavor. Add four (4) ounces Powdered Chocolate to the flour before you make a paste of it. Make a paste of the flour and chocolate and add it to the batch as stated in Vanilla Unwrapped Caramels.

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### STRAWBERRY UNWRAPPED CARMELS.

Make this batch the same as the Vanilla only add Strawberry instead of the Vanilla Extract, and color the batch a deep pink, just before you test it the last time.

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### ENGLISH WALNUT UNWRAPPED CARMELS.

This batch is made the same as the Vanilla only omit the Vanilla and add one and a quarter (1 1/4) pounds of English Walnut Meats to the batch just before you take it off.

### HICKORYNUT UNWRAPPED CAMELS.

Make this batch like the walnuts, except the nuts. Use Hickorynuts.

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### PEANUT UNWRAPPED CAMELS.

Make this batch the same as the other unwrapped caramels, use two (2) pounds roasted peanuts instead of the other kind of nuts.

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### COCOANUT UNWRAPPED CAMELS.

This batch is made like the other unwrapped caramels, except the nuts, use one (1) pound short shredded cocoanut.

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### AFTER MEAL MINTS.

Four and a Half Pounds Granulated Sugar;  
One Pound Glucose;  
One and a Half Pints Water;  
Four Ounces Butter;  
Peppermint Oil.

Put four and a half (4 1-2) pounds granulated sugar; one (1) pound glucose, and about one and a half (1 1-2) pints of water in the kettle, set it on a hot fire, stir until it starts to boil, put the thermometer in, cook the batch to two hundred and seventy (270) degrees, set the kettle off the fire and add four (4) ounces of good butter, which should be cut in small pieces, stir it through the batch well and pour it out at once on an oiled slab between iron bars,, turn in the edges as they

cool, when cool or stiff enough to handle, pull on the hook until white, flavor with enough peppermint oil to suit, flavor while pulling, when well pulled lay it on the work-bench in a long round mass, spin out a long round piece about the size of your little finger, cut in pieces about one-half inch long, then roll them in powdered sugar and let them lay about thirty hours, then put them in the sieve and dust the loose sugar off. They are then ready to use.

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### CENTER CREAM.

Five and a Half Pounds Granulated Sugar;  
One Pound Glucose;  
Two Pints Water.

This batch is poured on the cream slab that I speak of in article on Marble Slabs, this is the wet slab. Before you get the batch ready, see that the slab is good and clean, then sprinkle it with cold water, but not too wet, just so it is good and damp. If you have a slab like the one that I speak of in article on Slab Table, it will always be ready, but if you use the slab bars, be sure that the bars are on the slab (see Articles on Marble Slabs and Slab Table) after you have the Cream Slab ready, put five and a half (5 1-2) pounds granulated sugar; one (1) pound glucose and two (2) pints water in a clean kettle, set it on the furnace over a hot fire, stir until it starts to boil, in stirring this batch it is a good idea to stir so the water that is in this batch will splash upon the sides of the kettle, by doing that it will wash down the sugar that sticks to the sides of the kettle. Just before the batch starts to boil take the kettle washer, dip it in some water to get it damp or just wet enough to wipe the inside of the kettle, to clean it of the sugar that sticks to it; just as it starts to boil, you will



see a scum on the batch, skim it off. Do this as soon as it starts to boil, as this cream should not be disturbed after it starts to boil. Put the cover on the kettle as soon as possible after it starts to boil, let the cover remain on the kettle for about five minutes or until the steam comes up freely from the cracks that may be in or around the cover. Remove cover and put the thermometer in the batch, boil it to two hundred and thirty-eight (238) degrees, see that the cream slab is still wet, pour the batch out on the slab. Do this quickly and do not let the dripping from the kettle drop in the batch or on the slab, or it may cause the batch to grain. Pour the batch on the slab so it will spread out thin, then let it get cool. You can test it by holding the back of your hand on or over the batch and if it does not stick to your hand or feel very warm, it is ready to cream. To cream a batch, take the cream paddle (see cream paddle) and run the paddle part down along the edge of the batch so that you catch the edge of the batch a little, say three or four inches in from the edge, but never run the paddle down through the middle of the batch, around the edges always. Now as you run the paddle down one side or edge you will get some of the batch on the paddle, turn the paddle over on the batch and draw it back to where you started from and turn the paddle back on the slab and run it down along the edge. Turn it over on the batch as before. Continue this from four to five times at one end of the slab, then go to the other end and proceed the same way, only on the other side of the batch, and after you make about five strokes go to the other end again and continue this work until the batch turns to a lump. By changing ends as stated above it will keep the batch in the middle of the slab, but in creaming a batch care should be taken and not get the batch all over the slab as you will waste it. Every time that you make a stroke with the paddle

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see that there are none of the batch left on the outside of where your paddle went; if you should leave any, get it the next time. It takes work to make good cream fondant, but you will be well paid for your work as this fondant will make nice center for chocolate and bonbons. It will go harder at first than it will after you make several batches as the experience will help you a great deal. When the batch turns to a lump as stated above, have an earthen vessel, a crock that is large enough to hold the batch is the best, take the pan scraper and scrape or scoop it up in the crock. After you put all of it in the crock, take a clean towel or a heavy piece of muslin, dip it in cold water and then wring it out so it will be good and damp but not wet, lay the cloth over the cream and tuck the cloth down around the inside of the crock so that the cream will not get dry and hard on top. Set it to one side for several hours or until next day, then it will be ready to use. Fondant is the name of this cream, but I will speak of it as center cream in my recipes. It is almost impossible to tell the different kinds of candies that can be made out of center cream, it is used for centers in Chocolate Creams, Cream Bon-bons, etc. In fact it is used for all kinds of candies. Where fondant is used for a center except for maple cream centers and my celebrated Jersey Cream, the first will be found under the heading of Maple Center Cream, and the other Jersey Cream. But I will give several recipes and instructions for center cream as well as the others; by the time you get so that you can make up all of these recipes you will be able to make more from your own experience.

## CHOCOLATE FOR COATING.

There are several kinds of Chocolate, light, dark and medium, as well as several grades, but I would not advise anybody to use a cheap chocolate. Get a good grade of Chocolate coating. You can get it at any Confectioner's Supply House, or if you only want a little you can get it at some of the Confectioners' Stores where they make their own candy. Get a sweet chocolate for coating and get a medium shade as the light has not a very strong flavor, while the dark is too strong or bitter for some, while the medium is the choice of most of the people, although it is impossible for me to tell what kind of chocolate would suit the people in your section of the country, as there are some people that like the bitter sweet chocolate, the reason that I mention the different kinds of chocolate is so that you will see what kind is sold mostly. Before you buy your coating that is, if you are making candy to sell, for if you get a kind that does not take in your locality, it will be hard to sell, you can easily see what kind is sold by looking around in other stores, but by all means get a good quality of coating, or your chocolate creams will not be good. After you get your coating and have the cream centers ready to coat, get the chocolate warmer ready (see Chocolate Warmer), put the chocolate in it (see How to Coat Cream Centers, in Chocolate), and after you get the chocolate at the right temperature to coat the centers and if it should be too thick or stiff to coat the centers so they will be nice and smooth, when finished, you can add a little cocoa butter to thin it. Take about one-half ounce of cocoa-butter to one pound of chocolate coating, or enough to just thin the coating a little. Be very careful in using the cocoa-butter, as too much will spoil the looks of the chocolate creams when finished. The most of the chocolate coat-

ing is ready to use when you get it and when melted right it is ready to use. The cocoa-butter is used more in case you want a very thin coating on the centers. If you do, use it sparingly.

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### CENTERS FOR CHOCOLATE COATING.

I will give here a few of the centers that can be coated with chocolate. It is not necessary for me to try and give a list of everything that can be coated with chocolate, as it would take up too much space. After you coat all the kinds that I give here you will be able to think of, or make other kinds of centers. I will give a few plain cream centers.

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### VANILLA CREAM CENTERS.

I will not give the quantity of cream to be used in these recipes, as it depends on the size of melting pot that you have, as to the quantity of cream to use. Put enough cream in the pot to fill it about two-thirds full, then melt it as instructed in "How to Cast Cream Centers." When it is about melted, flavor with a little of Vanilla Extract, flavor to suit the taste, as it is impossible to state how much to use. Keep stirring the cream while melting. When melted proceed as instructed in "How to Cast Cream Centers." After the centers are cast and finished as instructed, coat and finish them as instructed in "How to Coat Cream Centers in Chocolate."



**STRAWBERRY CREAM CENTERS.**

Take some of the center cream and melt it as stated in Vanilla Cream Centers, only flavor with Strawberry Extract, and color pink. Coat with chocolate as instructed.

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**RASPBERRY CREAM CENTERS.**

Take some of the center cream and melt it same as for Vanilla Cream Centers, only flavor with Raspberry Extract, color a dark red. Coat with chocolate.

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**PINEAPPLE CREAM CENTERS.**

Melt some center cream as stated in the Vanilla Cream Centers, flavor with Pineapple Extract, color very light yellow. When cast and finished, coat with chocolate.

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**LEMON CREAM CENTERS.**

Melt some center cream as stated in the Vanilla Cream Centers, flavor with Lemon Extract, color yellow. You can make all kinds of flavored cream centers by using whatever kind of flavor you wish, but always color the cream to suit the flavor. Coat with chocolate when cast.

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**WALNUT CREAM CENTERS.**

After you have made the impressions in the starch as instructed in article on how to cast cream centers, take some English Walnut Meats and drop a piece in each impression, but be very careful that you do not spoil the impression. It will spoil the shape of the Cream Center if you do. After you have placed a piece of the



nut meat in each one of the impressions, take some of the center cream and melt it as instructed above, flavor with Vanilla Extract and fill the impression as for the other cream centers. When cast and ready to coat, coat with chocolate, as instructed in article on "How to Coat Cream Centers in Chocolate."

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### ALMOND CREAM CENTERS.

Follow the same instructions as for Walnut Cream Centers, only blanch the almonds. If they are small use a whole one, but if they are large, split them in halves.

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### CHERRY CREAM CENTERS

Follow the same instructions as for walnut cream centers, only flavor with cherry extract and use the big red cherries (you can get them at most any soda fountain, or supply house) if they are very large, they can be cut in two. Let them lay awhile to dry as it will not do to put them in the impression if they are very wet.

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### PINEAPPLE CENTERS

Use the same instructions as for Walnut Cream Centers only flavor with pineapple extract and get some crystalized pineapple and cut it up in small pieces about one-fourth of an inch square. By following the instructions as given above you can make any kind of centers with nuts, fruits and whatever you wish to use.

### CRUSHED NUT CENTERS

Take some nut meats any kind that you like to use, clean and crush or grind them fine. Take some center cream and melt it as for the vanilla cream centers. After it is melted put in some of the crushed nuts and stir them through the cream, then cast as instructed in article on "How to Cast Cream Centers." In using the nut do not try to put too many nuts in the cream as it will be too thick to run through the funnel dropper. After they are cast and ready to coat, coat them the same as instructed in article on "How to Coat Cream Centers."

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### CRUSHED FRUIT CENTERS

Take some crushed fruit, same kind as they use at the soda fountains (you can get it at the wholesale houses), drain off the juice or syrup, or it will be too wet. If it is, it will make the centers too soft to handle. After it is well drained and you find that the fruit is too coarse to use, run it through the nut grinder, and add it to the center cream, same as the crushed nuts. Finish it the same. There is another way to make crushed fruit cream centers. That is, when you make center cream put your crushed fruit on the slab or batch while creaming it and cream it up with the center cream. This batch ought to be cooked a little higher than the other center cream as the fruit will reduce it some. It might be cooked to two hundred and forty (240) degrees or two hundred and forty-two (242) degrees (see cooking instructions) it depends on the syrup that is on the fruit, although some of the syrup must be drained off unless it is very dry.

## WALNUT TOP CHOCOLATE CREAM

The centers for nut tops or any kind of tops are cast the same as the other cream centers, only have your moulds made large enough so the nut meats will not extend over the creams. Make the moulds flat and almost square for an English walnut top; make a mould about one (1) inch square and one-half (1-2) inch thick, it is not necessary to have it exactly square, but I say square only to give you an idea of about what it will take for a walnut to lay on; but be sure and have the side of the moulds that is glued to the stick wider than the opposite side of the mould, not very much wider, but when the top or side that goes down in the starch first is smaller than the side that is on the stick, it will not spoil the impressions as quickly as if it was straight. After you get the moulds made, make the impressions in the starch and cast the cream centers and coat them as instructed in article on "How to Coat Cream Centers in Chocolate" only you do not need to take any extra pains in finishing the tops of the chocolate creams, for nuts, etc., as for plain top chocolate creams, as the nuts will take the place of that design that I speak of in "How to Coat Cream Centers in Chocolate." You must put the top on the chocolate cream as fast as they are coated, as they dry or set quickly. You coat with one hand and put the tops on with the other hand, or you can have somebody put the tops on. As you do the coating press down on the walnut a little to make it stick. Always use walnut halves as they look better than the pieces.

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## PECAN TOP CHOCOLATE CREAMS

These chocolate creams are made the same as the walnut top except the cream centers, as the pecan halves

are not as large as the walnuts, therefore the cream centers do not need to be as wide.

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### ALMOND TOP CHOCOLATE CREAMS

These chocolate creams are made the same as the pecan tops, except the almonds are blanched. They can be split in halves, if you wish, as they will look as well and the almonds will go farther.

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### CHERRY TOP CHOCOLATE CREAMS

These chocolate creams are made the same as the other chocolate creams for tops, only try and have the cream centers different in shape from the other kind of tops, so that each kind of tops will have its own shape or style of center. Use the big red cherries and cut them in two and lay the flat side on the chocolate.

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### PINEAPPLE TOP CHOCOLATE CREAM

Make these chocolate creams the same as the others, except the pineapple. Take a piece of crystalized pineapple and cut it in shreds about three-fourths of an inch long and put one of the pieces on each chocolate cream. You can make any kind of a top on chocolate creams that you wish, only do not make the top too big or it will not look nice.

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### CHOCOLATE ALMONDS

Take some almonds, blanch and roast them, then coat them with chocolate. The chocolate should be a little thicker for almonds than for cream centers.

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## CHOCOLATE WALNUTS

Take some English walnut halves and coat them in thick chocolate.

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## PEANUT CLUSTER

Take some Spanish shelled peanuts roast and blanch them, (as instructed in article on blanched peanuts,) then have the chocolate melted ready to coat, dip some of it out on the coating table or glass. When it is cool enough to coat, put some of the blanched peanuts in the chocolate, stir them up good and take up some of the peanuts, say about four or five with the chocolate, and drop it on the dipping paper, get some more as before, and continue this until you get all the clusters made that you want.

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## CHOCOLATE PEANUTS

Take some shelled Jumbo peanuts, roast and blanch them the same as the Spanish shelled peanuts, only in blanching them be very careful that you do not break them up, as some of them will split very easily, they can be coated without blanching, but they taste better with the husk or skins off. After they are ready to coat, take one at a time and coat it same as the almonds. You can coat any kind of nuts that you wish the same way.

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## CHOCOLATE COATED CARAMELS

Make a batch of any kind of wrapped caramels (as instructed in the caramel recipes) that you wish, only do not wrap them, and when you cut them, make them



smaller than you do for wrapping. Have your chocolate ready to use before you cut the caramels, or they may flatten down and spoil their shape. When ready to coat, coat them same as the cream centers.

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### CHOCOLATE CHIPS

Chocolate chips are one of the finest of confections when made right. I claim to have one of the best recipes that can be had. It is worth more than what I ask for this book, but you will get it with the rest of the recipes that is in this book. See recipe on Molasses Chips. After you make a batch of molasses chips as instructed in the recipe, pick out the perfect chips and coat them as instructed in the article on "How to Coat Cream Centers in Chocolate."

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### CHOCOLATE COATED KISSES

Make a batch of any kind of (wrapped) kisses (as instructed in recipe on kisses) only do not make them near as large for coating as you do for wrapping. After they are cut, coat them the same as the other centers.

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### CHOCOLATE COATED BUTTERCUPS

Make a batch of Buttercups as instructed in the recipes, make any kind that you choose; when finished, coat with the chocolate as the other centers are coated.

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## CHOCOLATE MAPLE CREAMS

These cream centers are cast and coated the same as the other cream centers.

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### DIPPING CREAM

Six Pounds Granulated Sugar;  
Two Pints Water;  
One-Half Teaspoonful Cream-of-Tartar.

The cream slab is also used in making this batch. The working of dipping cream is about the same as the center cream, if there is any more pains taken on one batch than the other, it should be this one, as you must be very careful with this batch from the time you start it until it is finished. I do not mean by this that you need not be careful on the other batch, as you can not be too careful on any of these recipes, if you get careless with this batch, that is if you fail to do as I instruct you to do in this article, you are liable to have poor cream. First have the cream slab clean and wet ready to use. Put one-half teaspoonful cream-of-tartar in a cup, pour one (1) ounce of water over it, stir until dissolved, and set to one side. Then put six (6) pounds granulated sugar, two (2) pints of water in a clean kettle, set it on the furnace over a good hot fire, take the paddle and stir the sugar until dissolved, or until it starts to boil, then add the dissolved cream-of-tartar. The sugar must be dissolved before it starts to boil or the batch will be grainy. If the sugar is not dissolved when it starts to boil, add one-half pint of cold water. Do not add the water unless you see it is necessary to do so. Wash the inside of the kettle and keep it very clean as the sugar on the kettle will cause it to grain;

just as soon as it starts to boil, take the paddle out. There is a scum that most always gathers on top of the batch a little, and as the batch starts to boil it gathers at one place where the batch boils the least. Take a spoon or skimmer and skim it off quickly and carefully, then put the cover on the kettle and let boil for several minutes or until the steam comes out around the lid, as stated in the center cream. When it steams enough remove the cover, put the thermometer in the batch very carefully and do not stir the batch any from the time it starts to boil until it is done. See that the slab is wet and when it cooks to two hundred and forty (240) degrees, take the thermometer out quickly and carefully, then take the kettle off the fire at once, as you must not let the kettle set over the fire after the batch has cooked to two hundred and forty (240) degrees, as this is one of the batches that two (2) degrees will make quite a difference, therefore you should be ready and take the kettle off at exactly two hundred and forty (240) degrees. When the batch is done, that is, when it has cooked to two hundred and forty (240) degrees, remove the thermometer and take the kettle up at once, carry it very carefully (that is do not shake it) to the cream slab, pour the batch out on the slab so it will spread out over the slab. In pouring out the batch start at one end of the marble slab and pour the batch from one end to the other end, pour it out quickly, but be very careful that it does not splash out on you or the floor. Do not drain the kettle on the batch or try to pour it all out of the kettle, as it is better to leave a little of the batch in the kettle than it is to let any of it drip on the batch. If any of the drops drop on the batch it will cause it to sugar or grain as it is called. If there should be any of it drop on the batch, it will show. It will also make a round spot in the batch, or in other words it will crystalize the batch in spots where

the drops fall. Let these spots or anything that is in the batch that you think ought to be picked out, be, until the batch is ready to cream. After pouring the batch on the slab as stated above, put the kettle away and do not move the slab or disturb the batch in any way until it is cold. You can test it by holding your hand over and down near the batch. As long as you can feel any heat coming from the batch leave it alone, but after the heat leaves it so that you can not feel it coming from the batch by holding your hand over it, it will form a crust or a thick and smooth surface on the batch. You can test it then by laying the back of your hand on the batch. When it feels quite cool you can pick out the crystalized spots or anything that should be taken out, then take the cream paddle and cream it the same as the center cream. This batch is clear until after you start to cream it. It will be stiff and work tough at first but after you work it a while it will start to get cloudy and continue to get lighter until it is white. It will also change or break as I call it from that stiff substance, and get thin. When it does, it is almost done and as it will work much easier than before, you should work faster. When it starts to cream it should be kept up in the center of the slab as much as possible, so when it is creamed or done, it will be in a big lump, as it gets very hard. Take a damp cloth and spread over it. See that the cloth is down on the slab and tuck in close to the lump or batch. Now let it be for about five hours. If the cloth gets dry in the meantime, dampen it and put it back again. After the five hours are up have a crock clean and ready, then take the pan scraper and scoop it up and put it in the crock. After it is all put in the crock take the cloth, dampen and fold it up, lay it over the top of the crock, press it down all around on top of the crock and lay a lid on it. Now, this fondant (or dipping cream) is ready to use. I will



say the same of this cream as I did of the center cream that is, it is almost impossible for me to name the various kinds of candies that can be made with this cream fondant, but I will give the instructions and recipes for several kinds that will give you an idea of how they are made. This fondant is used for coating or dipping bon-bons, it is also used for icing by some cake bakers. I will speak of this fondant as dipping cream. In case you should want to use this fondant soon after it is made, when it creams or turns to a solid mass on the slab and you cover it with a damp cloth as stated above, leave the damp cloth remain on the batch for about forty-five minutes then remove cloth, take the pan scraper and cut pieces off the batch. Take your hand and mash it up so that the lumps are all out of it, then put it in the crock and mash up another piece. Continue this until you have all of it in the crock, cover it with the damp cloth as stated above. This is a very good way to handle the fondant when you want to use it at once, but I would advise you to make it ahead so that the batch could remain on the slab as stated above, but do not make too much at one time as it is not best to have it made up for weeks before you use it, although several days will not do any harm, but keep a damp cloth on top of the crock.

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### BON-BON CREAMS

Five and a Half Pounds Granulated Sugar;  
One Pound Glucose;  
Two Pints Water.

Put five and a half (5 1-2) pounds granulated sugar, one (1) pound glucose, two (2) pints water in the kettle, set it on a good fire. In making this fondant use



the same instruction as for the center cream in every way except the cooking, and cook it to two hundred and forty (240) degrees instead of two hundred and thirty-eight (238), as this fondant is kneaded or worked up with the hands and rolled out, while the center cream is melted and cast, therefore it is necessary to cook this a little higher as that will make it better to handle. This fondant is used for most all centers in cream bon-bons.

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### BON-BON CENTERS

Take some of the Bon-Bon Cream and knead it until it gets stiff, use XXXX Powdered Sugar in kneading this cream, that is if it is very soft, and sticky. Do not use too much powdered sugar as it will make the centers dry and hard. After you get the cream kneaded, take a piece of it, any size piece will do, about the size of a large egg, is large enough, roll it out in a long round piece about as thick as your finger, take a case knife and cut it in pieces any length that you wish, only do not cut the pieces too large as it will make the bon-bons too large. If the centers are very big, as when the centers are dipped, the cream or coating will make them larger. I will say here, as I said before in this book, that is, experience will teach you as to the size to make them, but a large bon-bon does not look as nice as a small one. There is as much in the looks of bon-bons as there are in the taste, and it takes both to make a fine bon-bon. As to the size to cut the centers, after you have some of the cream rolled out as stated above, cut it in pieces about one-half inch long, now you can make several shapes out of these pieces. I will give you an idea of how to make a few of them then you can make some to suit your fancy as it does not

make any difference as to the shape, but the more colors and shapes you have the better your assortment will be. You can take the one-half inch pieces and dip them as they are, or take and roll them up in little balls. Do this by laying the piece of fondant in one hand and rub or bring the other hand over it to cause it to roll between the hands. By this operation you will see how the balls are made, now you can dip some this way and you can take some of the balls and flatten them a little, or you can take some of the one-half inch pieces as you cut them at first, flatten and dip them. You can take a big chunk, or piece of the fondant and flatten it down so it will be about one-fourth of an inch thick. Now cut it in any shape that you wish, but not too large. Flavor and color the cream to suit while kneading, but do not use too much coloring as it will spoil the looks of the bon-bons if they are colored too deeply. The cream should be a delicate color. You can use the center cream that you cast for the chocolate centers, you can cast it for bon-bons the same as for the chocolate cream, but most of the candy makers prefer the bon-bon cream.

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### VANILLA BON-BONS

Take some of the Bon-Bon Cream, knead it as instructed in the article on Bon-Bon centers, flavor with Vanilla Extract, dip in the dipping cream as instructed in article on "How to Dip Bon-Bons" flavor the dipping cream with Vanilla.

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### ROSE BON-BONS

Make these Bon-Bons the same as instructed in the Vanilla Bon-Bons, only color the cream a delicate pink

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and flavor to suit with rose. You can make the bon-bons any flavor or color that you wish, only use the color to suit the flavor.

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### CRUSHED FRUIT BON-BONS

Take some crushed fruit, drain the syrup all off and knead the fruit into the cream, and cut in any shape that you wish. Dip same as the other bon-bon, color and flavor the dipping cream to suit the kind of fruit that you use. Do not use too much fruit, just enough to flavor it nicely. Use about one-fourth fruit and three-fourths fondant, that is if you are going to use enough fruit and fondant to make four pounds of centers, take three pounds fondant and one pound of fruit. This will make a nice mix or center for your bon-bons.

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### NUT BON-BONS

Take about the same portion of ground nuts and fondant as I instructed you to do with the fruit, and fondant, in crush fruit bon-bons. You can color and flavor the dipping cream any way you wish.

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### NUT TOP BON-BONS

Take some of the flat centers (as I instructed you to make in bon-bon centers) and dip them in the dipping cream and put the nuts on top, as instructed in article on "How to Make Bon-Bons," use any kind of nut meats, but do not use pieces, that is, use half of a kernel. They are called nut meat halves.

### CREAM DIPPED NUTS

You can dip nut meats in the dipping cream, same as you dip the bon-bon centers.

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### JERSEY BON-BON CREAMS

This fondant is made the same as my Jersey Center Cream, except the cooking and it is cooked to two hundred and forty (240) degrees.

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### JERSEY BON-BON CENTERS

Take some of the Jersey Bon-Bon Cream, knead and finish it the same as the other Bon-Bons.

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### JERSEY DIPPING CREAM

Six Pounds Granulated Sugar;  
One and a Half Pints Water;  
One and a Half Pints Cream;  
One-half Teaspoonful Cream-of-Tartar.

Dissolve one-half teaspoonful Cream-of-Tartar in a little water, set to one side. Put six (6) pounds granulated sugar, one and a half (1 1-2) pints water, and one and a half (1 1-2) pints cream in the kettle, set on a hot fire, stir until it is done. When it starts to boil, add the dissolved cream-of-tartar, wipe down the inside of the kettle, boil to two hundred and forty-two degrees, pour

on the wet cream slab, same as instructed in the dipping cream recipe batch, sprinkle a very little cold water over the batch after pouring it on the slab. When it gets about cold, cream and finish the same as the other dipping cream. Follow the dipping cream instructions all through, except the cooking and sprinkling, as I instructed in this recipe.

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### JERSEY BON-BONS

Take some of the Jersey centers, dip and finish them the same as the other bon-bons.

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### JERSEY CREAM WAFERS

Take some of the Jersey Dipping Cream, melt and drop it the same as the other wafers are dropped and finished.

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### JERSEY CENTER CREAM

Five Pounds Granulated Sugar;  
Twelve Ounces Glucose;  
One and a Quarter Pints Water;  
One Pint Rich Cream.

Put five (5) pounds granulated sugar, twelve (12) ounces glucose, one and a quarter (1 1/4) pints water in a clean kettle and set it on the furnace over a good hot fire. Stir with the paddle until done. When it starts to boil, add one (1) pint rich cream by putting in a little at a time until all is used up. Wipe down the



inside of the kettle, put the thermometer in, cook the batch to two hundred and thirty-eight (238) degrees, have the cream slab sprinkled with enough water to make it wet, then pour the cream batch on the slab, cream and finish it as instructed in recipe on Cream Centers. This is my celebrated Jersey Cream and when made right it is the finest center that has ever been made.

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### CHOCOLATE COATED JERSEY CREAMS

Take some of the Jersey Center Cream, melt and cast it as instructed in the Center Cream. When cast and ready to coat, coat them as instructed in "How to Coat Cream Centers." If you use a good chocolate coating, you will have some of the finest and richest chocolate creams that can be had at any price.

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### MAPLE CENTER CREAM

Three Pounds Granulated Sugar;  
Three Pounds Maple Sugar;  
Four Ounces Glucose;  
Two Pints Water.

Crush three (3) pounds maple sugar fine, and put it in the kettle and add three (3) pounds granulated sugar, four (4) ounces glucose, and two (2) pints water. Stir until it starts to boil, wash down the inside of kettle, put the thermometer in, cook to two hundred and thirty-eight (238) degrees, pour on the wet cream slab finish the same as the center cream. This cream may be a little harder to cream than the other cream, but it will make fine centers.

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### WAFER CREAM

Six Pounds Granulated Sugar;  
Two Pints Water;  
One-half Teaspoonful Cream-of-Tartar.

This recipe is the same as for dipping cream. Use the cream slab and use the instructions all through as you do for the dipping cream, except in the cooking. Cook this cream to two hundred and forty-two (242) degrees, instead of two hundred and forty (240) degrees as stated in the dipping cream.

Below are a few of the formulas for wafers that can be made with this fondant.

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### MINT WAFER

Take a two quart melting pot and put some hot water in the lower part, as instructed in article of melting pot; set it on the fire, put one (1) teaspoonful of cold water in the upper part and then add about three pounds of wafer cream and a few drops of peppermint oil, or enough to flavor it. Stir it until it is melted very thin, but do not let it get very hot. If it gets very warm and still too thick to pour, add a little more cold water—a few drops may do—as it will not do to put very much in as it will spoil the wafers. It will spoil them if the cream gets too hot. Test the cream by putting your finger in and if it is too hot to hold your finger in, it is too hot to use, so do not let it get too hot before you add more cold water—that is, if you have to add any. When the cream is melted, pour some of it in the funnel dropper, and hold it over a piece of heavy waxed paper, pull the funnel stick up a little to let some of the cream run out on the paper, not very much, but

enough to make a wafer about the size of a fifty cent piece, then put the stick down again. Keep pulling the stick up and putting it down as long as you want to drop wafers, or until the cream is all used up, then re-fill and proceed as before. After the wafers lay awhile, turn the paper over and pull it up at one side and the wafers will drop off. Let lay a few minutes to set, then put away. Always put them on their edges, as they will stick if piled up flat.

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### WINTERGREEN WAFERS

They are made the same as mint, only flavor the cream with Wintergreen Oil, and color it a nice pink.

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### PISTACHIO WAFERS

These wafers are made the same as the mint, except the flavor, and color. Use pistachio oil and green coloring. Use but a very little coloring. Just enough to make a very light green. You can make any kind of wafers you wish by changing the color and flavor.

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### CRUSHED NUT WAFERS

You can make any kind of nut wafers by grinding the nuts very fine and add them to the cream while in the melting pot. Do not use too many, as it will make the cream too thick to run through the dropper.

### NUT WAFERS

These wafers are made by laying nut meats on the waxed paper in rows or apart and dropping the cream over them.

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### MAPLE WAFER CREAM

This cream is made the same as the Maple Dipping Cream, only cook it to two hundred and forty-two (242) degrees.

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### MAPLE WAFERS

Melt and drop these wafers the same way as I instructed in the mint, or they will make fine nut wafers by using the nuts as instructed in the nut and crush nut wafers.

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### MAPLE DIPPING CREAM

Three Pounds Granulated Sugar;  
Three Pounds Maple Sugar;  
Two Pints Water;  
One-half Teaspoonful Cream-of-Tartar.

Dissolve one-half teaspoonful cream-of-tartar in a little water, set to one side, and crush three (3) pounds maple sugar fine, put it in the kettle, add three (3) pounds granulated sugar and two (2) pints water, set on the furnace over a good fire, stir until it starts to boil; then add the dissolved cream-of-tartar. Follow the same instructions and finish the same as the Dipping Cream. This fondant as well as the white or dipping cream can be used for dipping most all kinds of Bon-Bons and nuts.

## HARD BOILED CANDY

Under this heading come all kinds of candies that are cooked above two hundred and seventy-five (275) degrees, such as, all kinds of chips, ribbons, sticks, butter-cups, etc. There can be a fine assortment made of the different kinds of hard boiled goods, but I would not advise anybody to try to make these goods unless they have had experience in making candy before. But if you start to make candy with this book and start with the first recipe that I give and make each and every one, or the most of them without any trouble, you can make these, although you may have a little trouble at first, but with my instructions and your experience you will be able to handle hard boiled batches. I will start with the ones that are the easiest to make. Learn to make one kind at a time and learn to make the first one that I write first, as the experience on one will help you on the next. To make these goods you must have a warm room to work in. The room should be heated to a temperature of about eighty to ninety degrees, the thermometer used in this case is known as the weather thermometer. The main part is to have a room without a cold draft, as the batches are cooked so high that a cold draft or room will chill it so that it will get too hard to work with. You must have a batch warmer (see article on batch warmer) for these batches. Always light it before you are ready to lay the batch on the bench in front of it, but do not have the fire in the warmer too hot, as it will spoil the candy. It is almost impossible to tell you how hot to have it. It only wants to be hot enough to keep the batch warm while working with it. If the batch gets cold it will crack as you go to pull or spin it out, and if it gets too hot it will make the batch soft and sticky. It will spoil the looks of the candy if the batches get too hot while on the



bench in front of the warmer. You will also need gloves in working with these batches, as they are very hot to handle and you can not let them get cold or they will be past working with, as when these batches get cold they are hard, therefore you must work with them as soon as they get stiff enough to handle and the candy must be finished before or by the time it gets cold. You will find that the batches are very hot to handle, but you will get used to it and with gloves you will not mind it. With these instructions and the ones with the recipes, I think that you will be able to make some very fine hard boiled goods. It is necessary to have a helper to make hard boiled goods as you can work much better. I will speak of a helper in the recipes instructions, but you will also have other use for a helper.

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### MOLASSES CHIPS

Ten Pounds Granulated Sugar;  
Three Pounds Glucose;  
Three Pints Water;  
One Pound Molasses;  
One Pound Butter;  
Lemon Oil.

Put ten (10) pounds granulated sugar, three (3) pounds glucose, three (3) pints water in the kettle and set it on a hot fire. Stir until it starts to boil, wash down the inside of the kettle, put the cover on to steam down the remaining sugar that might be on the sides of the kettle, then remove the cover, put the thermometer in the batch and cook to two hundred and ninety (290) degrees, then add one (1) pound molasses and one (1) pound good butter, stir until it cooks to three hundred and ten (310) degrees, take the thermometer

and paddle out of the kettle and pour at once on the oiled slab between iron bars. Turn in the edges as fast as it cools (these batches must be watched very closely or they will get too cold) add a few drops of Lemon Oil while turning in the edges. When it gets stiff enough to handle (but do not wait for it to get cold) put the gloves on and pull on the hook a little, not quite as long as the taffies are pulled. When it is pulled about half as much as the taffies are pulled, lay it on the work bench in front of the batch warmer, flatten it out a little. In flattening this batch out you flatten and pull it or spin it the same as I instructed in Ice Cream Candy, only you must spin it out much thinner and quicker than you do the Ice Cream Candy, for when you start to spin it out it gets cold very quickly. In spinning this batch out, make it about one and a quarter (1 1-4) inches wide and one-eighth (1-8) of an inch thick and spin it out about two (2) feet long. Take the shears and cut off this strip and let your helper roll the caramel cutter over it quickly or it will get too cold to mark. He must bear down on the cutter when he rolls it over the strip of candy, that is done to mark it deeper as the deeper he marks the strip, the better it will break up into chips. The marker or cutter should be set to make the marks about three-fourths (3-4) of an inch apart, that will make your chips about one-eighth (1-8) of an inch thick, three-fourth (3-4) of an inch wide by one and a quarter (1 1-4) of an inch long. Now, after you spin a strip out and mark it as instructed above, lay it to one side and spin out another strip. Cut it off and mark it as before. Continue this until the batch is all cut up, but every time you cut off a strip turn the batch over, by doing this you keep it warm all around. If you let it get chilled it will not spin out nicely as it will break. After the batch is all cut up and marked, start with the ones that you mark first and break them

in two where they are marked; and if they are marked right they will break straight across. Of course they will not all be perfect, as you will have some broken as well as some of the ends of the strips, but you can put them all together and sell them for molasses chips, or you can pick the perfect ones out and coat them in chocolate (see chocolate chips) and sell the rest as molasses chips. When these chips are made right and coated with good chocolate they are the finest chips ever made.

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### LEMON CHIPS

Eight Pounds Granulated Sugar;  
One and a half Pounds Glucose;  
Two and a Half Pints Water;  
Lemon Oil;  
Yellow Coloring.

Put eight (8) pounds granulated sugar; one and a half (1 1-2) pounds glucose, two and a half (2 1-2) pints water in the kettle, set it on a good fire, stir until it starts to boil, wash the inside of kettle, put the cover on, let steam a few minutes, remove cover, put the thermometer in the batch, boil to three hundred and thirty (330) degrees, pour on an oiled slab between iron bars, turn in the edges as fast as they cool, enough to handle, put a few drops of Lemon Oil and enough yellow coloring to make it a light yellow when pulled. When the batch gets stiff enough to handle with gloves, put it on the hook and half pull it (when I say half pull, I mean to pull it a little or about half as much as the taffies or soft boiled goods) then lay it on the bench in a flat mass, in front of the batch warmer, spin out and finish the same as the molasses chips and you can coat these chips in chocolate if you wish.

### PISTACHIO CHIPS

Eight Pounds Granulated Sugar;  
One and a Half Pounds Glucose;  
Two and a Half Pints Water;  
Pistachio Oil;  
Green Coloring.

Put eight (8) pounds granulated sugar, one and a half (1 1-2) pounds glucose, two and a half pints (2 1-2) of water in the kettle, set it on a hot fire, stir and finish if the same as the Lemon Chips, except the color and flavor. Add a few drops of Pistachio Oil and color to a pale green. You can make several colors and flavors of these chips if you wish and by mixing them together they will make a nice mix in the chip line.

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### BOSTON CHIPS

Eight Pounds Granulated Sugar;  
One and a Half Pounds Glucose;  
Two and a Half Pints Water;  
Red Coloring;  
Cassia (Cinnamon) Oil.

Put eight (8) pounds granulated sugar, one and a half (1 1-2) pounds glucose, two and a half (2 1-2) pints water in the kettle, set it on a hot fire, stir until it starts to boil, wipe down the side of the kettle, put cover on for a few minutes, remove cover, put the thermometer in and cook the batch to three hundred and thirty (330) degrees, pour out on an oiled slab between iron bars, turn in the edges as they cool a little, add a few drops of Cassia Oil, and as soon as you can, cut off about one-half pound of the batch. Do so and let your helper color it a deep red by adding a little coloring at a time and knead it into the piece until it is a deep red

color. He must keep it near the heat so it will not get hard; while the helper is coloring the small piece you watch the batch so it will not get too hard to pull. When it gets stiff enough to pull, put on the hook and half pull it, then put it on the work bench in a flat mass in front of the batch warmer. Now let the helper take the red piece and flatten it down and spin it out in strips as long as the batch and cut it off. Now you take the piece that he cut off and lay it on the batch long ways of the batch and about two (2) inches from the edge, by the time you get this strip on, the helper should have another piece cut ready for you, to put on near the other edge. Turn the batch over and put two strips on that side the same as the ones that you put on the other side, keep turning the batch as much as possible from the time that you lay it on the bench until it is all pulled out and marked. When you get the red strips on the batch, spin out and finish the same as the other chips, except the chocolate coating, as the chips are not intended to be coated, as they are made to look fancy, and if they are pulled and finished right they will have a satin finish, and with the red strips on the light colored chips they will make a very pretty chip. You can make these chips in all colors that you wish by making your strips of a different color and flavor to suit.

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### RIBBON CANDY

Eight Pounds Granulated Sugar;  
One and a Half Pounds Glucose;  
Two and a Half Pints Water;  
Green Coloring;  
Yellow Coloring;  
Pistachio Oil;  
Lemon Oil.



Put eight (8) pounds granulated sugar, one and a half (1 1-2) pounds glucose, two and a half (2 1-2) pints water in the kettle, set on the furnace over a hot fire, stir until it starts to boil, wipe down the inside of kettle, put the cover on, let steam for a few minutes, then remove cover and put the thermometer in the batch, boil to three hundred and thirty (330) degrees, pour on an oiled slab between iron bars, turn in the edges as they cool a little, take the shears and cut the batch in two, dividing it about equal. This must be done as soon as you divide it. After you get it divided you take one piece and add a few drops of pistachio oil and enough green coloring to color it a pale green, knead it in well, let your helper take the other piece and knead a few drops of lemon and a very little yellow coloring in it, pull the green piece on the hook a little or until it is about half pulled, let your helper flatten it out on the bench in front of the warmer and you pull the other piece the same and flatten it out on top of the green piece, spin it out the same as for chips (but do not mark it) cut it in strips about three (3) feet long and let the helper crimp them, there is a crimping machine, but if you have none, you can crimp them by hand. The way to crimp candy by hand is to take the strips by one end and stand it on one edge, take hold of it with the right hand and take the left hand and bend the strip one way a little, hold it with the fingers of the right hand, then bend the strip back over the finger the other way and hold it with the finger as before, then bend it the other way again. Continue this until the strip is all crimped, then take another strip and proceed as before. With a little practice you will be able to crimp them without any trouble. After they are crimped you will notice that one side is a light yellow and the other green with a satin finish to set them off, that is if they are made as instructed. You can make any kind of ribbon candy

by changing the color and flavor, or you can cut these ribbon batches up into chips and you can make ribbon candy out of the chip batches.

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### LEMON SOUR TABLETS

Five Pounds Granulated Sugar;  
One-Half Teaspoonful Cream-of-Tartar;  
One Quart Water;  
One Ounce Tartaric Acid (Powdered);  
Lemon Oil.

Put five (5) pounds granulated sugar, one-half teaspoonful of cream-of-tartar and one (1) quart of water in the kettle and set it on a good fire, stir until it starts to boil, take the paddle out and wash down the sugar from the inside of kettle, put cover on for a few minutes, when you remove cover put the thermometer in the kettle and let the batch boil to three hundred and ten (310) degrees; pour on an oiled slab between iron bars, sprinkle one (1) ounce powdered tartaric acid over the batch (be sure and have the lumps all out of the tartaric acid) and then turn the edges in and put eight or ten drops of Lemon Oil (or enough to suit your taste) (see how to flavor) on the batch and keep turning the edges in until it begins to get stiff, put your gloves on and knead it until it gets very stiff, but not hard, do not let it get too cold. Put it on the work bench in front of the batch warmer in a round oblong piece, but not as long as the warmer, let the batch flatten down, but keep turning it over in front of the warmer to keep it from getting cold and hard, spin it out from one end of the batch in a long flat strip about three-fourths of an inch wide, three-sixteenths of an inch thick, mark them with the caramel cutter by rolling the cutter over the strip, and cut the strips off in strips two

or three feet long, lay them to one side and pull out another strip and proceed as before, until the batch is all marked, then break them up in squares (as they should be marked to make squares when broken up) then they are ready to use. Now, if you intend to keep them for a few days you should put them in an air tight can or glass jar.

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### LIME SOUR TABLETS

These tablets are made the same as the Lemon Sour Tablets, only flavor with Oil of Lime and color a light green, while you are turning in the edges. Finish same as the Lemon.

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### LIME TABLETS

These tablets are made the same as the Lime Sour Tablets, only omit the tartaric acid.

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### STICK CANDY

There is quite a variety of stick candy and as it is about all made from the same recipe I will give one recipe with instructions and then I will give the instruction for a few other kinds, so that you will understand the different stripings and flavoring. Cut mixed is made from the stick candy recipe and after it is made in sticks they are cut up in small pieces, but the most of the cut mixed is made with fancy centers, while most of the stick candy is plain with stripes around the outside.

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**LEMON STICK CANDY—(Plain Center)**

Ten Pounds Granulated Sugar;  
Two Pounds Glucose;  
Three Pints Water;  
Lemon Oil.

Put ten (10) pounds granulated sugar, two (2) pounds glucose, three (3) pints water in the kettle, set it on the furnace over a good fire, stir until it starts to boil, wipe down the inside of kettle, put the cover on for a few minutes, remove cover and put the thermometer in and cook the batch to three hundred and thirty (330) degrees, pour on an oiled slab between iron bars, turn in the edges as they cool, take the shears and cut about one and a half (1 1-2) pounds off the batch, pull it on the hook with the gloves until it gets white, twist it a little to get the air out. While you are pulling this piece let your helper take care of the batch by turning in the edges until it is stiff, add a few drops of Lemon Oil while turning in the edges and knead it in to the batch. When it is stiff enough to handle, roll it up in a long round piece about twelve or fifteen inches long and lay on the bench in front of the batch warmer, keep turning or rolling it over so it will not flatten down. Have the helper take the pulled, or white piece (which should be kept warm) and flatten it out, then spin out a strip about two (2) inches wide and as long as the batch, then lay this strip on the batch long ways, and keep rolling it over. When the helper gets another strip, pulled out lay it on the batch about two (2) inches from the other one, continue this until you have four strips on the batch. Now start to spin it out by taking hold of one end, squeeze and pull it out until it is very small at that end, then spin it out in a round piece about the size of your finger and three (3) feet long, cut it off and let the helper take it, roll and twist it until it

gets cold. He can roll it by letting it lay on the bench and pulling and pushing his hand over the candy. Let the hands just touch the candy. He can twist it by holding one end and roll the other a little until the strips are twisted around the stick. As soon as you cut off one piece, proceed to cut another one off. The helper can roll several of the pieces at one time, but he must be careful that they do not stick together. When the first one that he rolls gets cold he can lay them to one side and continue this until the batch is all used up. When the pieces get cold, cut in sticks four and a half (4 1-2) inches long. When you cut them, lay a slab bar back on the bench long ways with the bench, then lay several of the long sticks flat on the bench against the slab bar, that is, one stick against the bar, then one stick against the other, until you have several sticks laid down, then put another bar along the side of the sticks to keep them from rolling off. Have the stick even at one end, mark them back about four and a half (4 1-2) inches, then move the slab bar down out of the way, take the shears and cut across when you mark it. Cut with the point of the shears just as though you were going to cut most anything, although the shears do not cut, but as soon as the point of the shears hit the stick it breaks in two. With a little experience you will be able to cut these sticks as well as making them.

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### WINTERGREEN STICK CANDY.

Make these sticks the same as instructed in the recipe for plain center Lemon Stick, except the flavoring and coloring. When you get the batch on the slab and cool enough to cut, cut off about one and a half (1 1-2) pounds and as soon as it gets stiff enough to handle



pull on the hook until white. In the meantime let the helper knead in a few drops of wintergreen oil and enough red coloring to color the batch red, and roll it up in a round piece. Put the white stripes on the same as the lemon stripes, that is, one wide and three narrow stripes, then finish as instructed in the Lemon Stick.

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### PEPPERMINT STICK CANDY.

Make this batch the same as the Lemon Sticks, except the coloring and flavoring. When you cut off a piece for the stripes, instead of pulling the piece for stripes as instructed in the above batches, take the batch and knead a few drops of peppermint oil in it. When it is ready to pull, pull on the hook until white, then roll it up in a long round piece and lay on bench in front of the warmer. In the meantime let the helper take the piece that you cut off the batch and color it red, then lay the stripes on the same as instructed in the Lemon, finish the same as the other sticks.

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### SASSAFRAS STICK CANDY.

Make this batch as instructed in the Lemon except the coloring and flavoring. When you cut off the piece for stripes, let the helper take it and keep it warm (use no coloring in this batch) then you knead enough sassafras oil in the batch to flavor to suit. When it is stiff enough to pull, pull on the hook until white, twist the air out and roll it up in a long round piece, then lay on the bench in front of the batch warmer, then lay four stripes of the same width on the batch, make the stripes

about one and three-fourths of an inch wide, and lay them on the batch so that the stripes will be equally divided around the batch, finish as the other stick.

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### CINNAMON STICK CANDY.

Make this batch as instructed in the Lemon Stick candy, except the flavoring and striping. The batch is flavored with Cinnamon Oil and pulled on the hook until white. The stripes are colored red, use only two (2) stripes, make them about two (2) inches wide and lay one on each side of the batch and finish the same as the other stick. There are several other kinds of stick candy, but you can make any kind, only flavor and stripe each batch differently by using a different stripe with each flavor. You can tell the flavor of the sticks by the stripes.

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### SQUARE OR CHECKERED STICK CANDY.

This candy is made the same as the other stick until it is poured on the slab, then it is handled differently. When this batch is poured on the slab turn in the edges and flavor with any flavor that you choose, cut off about two-fifths of the batch and let the helper color it red, then cut off about one-fifth more and let the helper keep it warm, but do not color or pull it, but take the remaining piece and pull it on the hook until it gets white, twist out the air, lay it on the bench in front of the warmer, keep turning the small piece in a warm place. Now you take the white and the helper the red piece, keep turning these pieces one-fourth at a time to make them square. When square pull them out in a long

piece, pull each piece out about four feet long and cut each piece up in eight pieces, but keep them square and handle them quickly or they will get too cold to work with. As soon as you get them cut up, start to lay them together by laying one white then one red, then a white, then a red. Now start to put another layer on top by laying a red one first, continue this until you have the eight red and eight white laid up together. They will be square if laid right and keep square, while laying them. Now take the small piece and spin it out very thin and cut off pieces as long as the checkered or square piece and lay them on the square piece until you have the red and white covered over, now spin out in long square pieces about one-half inch square and cut off in pieces three feet long. Let the helper keep turning these pieces to keep them square until cold, then you can cut them in sticks the same as the other stick candy, or cut them up in pieces about one-half inch long and use it in a mixed.

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### FANCY LEMON STICK OR CUT MIXED.

Use the stick candy recipe and make it the same as the stick candy until it is poured on the slab. When poured on the oiled slab turn in the edges and flavor with Lemon Oil. Cut off about one and a half (1 1-2) pounds, let the helper color it yellow, cut off about two (2) pounds more of the batch, pull it on the hook until white. Let the helper keep the white and yellow pieces warm and you take the clear or big piece, form it into a three cornered piece, about eight (8) inches long to make it three cornered, turn it one-third of the way over until it has three corners; make a groove in it on two sides by pressing your fingers in it, in the mean-

time let your helper spin out two (2) pieces of the white about the size of your finger and as long as the batch, now lay these pieces in the groove and press part of the clear piece over the white. This will make the seeds. Keep the batch in a three cornered piece, but have the two sides with the white in a little wider than the other side, now let the helper flatten the white piece down and spin it out very thin and wide, cut off strips as long as the batch, lay them on the batch until it is covered all around, then pull the batch out about four feet long and cut it in eight pieces, lay one of these pieces down and let the helper spin out a piece of the white about the size of your little finger and as long as the three cornered piece, lay this white piece at the longest point of the three cornered piece, lay another three cornered piece on top of the other with the longest point to the white, continue laying these three cornered pieces together with the long point to the center until they form a round like piece, then roll it to keep it round, now let the helper spin out the balance of the white very thin and wide, cut it in strips as long as the big round piece and lay them on it, keep turning it as you lay the strips on, continue laying the strips on until the batch is covered, and if there is any white left, lay it on the thinnest places, now let the helper spin the yellow piece out very thin and wide, cut off strips as long as the batch and lay them on it, the same as you laid the white on, when the white is all covered, lay the remaining yellow on the thinnest places, roll it good and spin it out and finish it the same as the plain Lemon Sticks. You can cut it in four and a half (4 1-2) inch sticks or cut it up in about one-half inch pieces, for a mixed, as these fancy batches look better for a mixed than it does for sticks, as the end is the fancy part and if this batch is made right, the end of each piece will look like a real lemon cut in two.

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## BUTTER CUPS.

While these goods come under the heading of hard boiled candy, they are also classed in with the soft candies. The outside of these cups are made about the same as the ribbon, chips and stick candy, while the inside batch is soft and made in various ways. There are other candies that are made about the same as the buttercups, but they are called caramel cups, jersey cream cups, maple cream cups, etc. You can make a large variety of these cups by changing the centers and using the name of the center with the cup, as instructed in caramel cups, but you must have the center of these batches warm, but not hot, as it will spoil the outside of the batch if it is too hot, and it will chill the outside of the batch if too cold, and that will spoil the cups, as the outside batch will crack when you spin it out, that is, if the outside batch gets chilled on the outside or inside. I would advise you to have two candy kettles and two furnaces for the batches, then you could let the helper make one batch while you make the other. By doing this way, one batch will not get cold while making the other, but if you only have one furnace, make the inside batch first and let the helper keep it warm until you get the outside batch ready. You will need a buttercup cutter in making these soft center batches. In making these batches do not get the inside batch too big for the outside batch, or you will be unable to get the outside batch around the inside. The outside batch should be a few pounds larger than the inside. (See recipes for inside batches).



**PISTACHIO BUTTERCUPS.**

(Outside Batch).

Ten Pounds Granulated Sugar;  
One Teaspoonful Cream-of-Tartar;  
Three Pints Water;  
Green Coloring;  
Pistachio Oil.

Put ten (10) pounds granulated sugar, three (3) pints water in the kettle, set it on a hot fire, stir until it starts to boil, wipe down the inside of the kettle, cover it over for a few minutes, remove the cover, then add one (1) teaspoonful of cream-of-tartar dissolved in a little water, then put the thermometer in the batch and boil to three hundred and thirty (330) degrees, pour on an oiled slab between iron bars, turn in the edges, as they cool, color light green and flavor with Pistachio Oil while on the slab, when it gets stiff enough to handle with the gloves on, pull the batch on the hook until it is a very pale green, then flatten it out on the work-bench in front of the batch warmer (which has been lighted before) and lay the inside batch (which must always be ready) on top of it, then fold the outside batch around the inside, closing the end tightly be sure and have the seams well sealed, then keep turning or rolling it so it will not get flat. Spin it out like stick candy in a round piece about the size of your finger and as long as the buttercup cutter, then let your helper lay these pieces on the cutter and mark them by pulling the upper part of the cutter down on the lower part until the piece is well marked, then lay it to one side to get cold. When cold break them apart, then they are ready to sell or pack in air tight can until you need them.

The recipe in this article is the base of most all kinds of cup candy, except the flavor and coloring. You

can color these batches any color that you like, you can also stripe them same as the stick candy; by making several colors and flavors you can make a very fancy mixed.

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### ENGLISH WALNUT BUTTERCUPS.

(Inside Batch).

Two and a Half Pounds Granulated Sugar;  
One and a Half Pounds Glucose;  
One Pint Milk;  
One-Half Pint Water;  
Three Pounds English Walnut Meats;  
One Pound Powdered Sugar.

Grind three (3) pounds English Walnut Meats fine, set to one side; then put two and a half (2 1-2) pounds granulated sugar; one and a half (1 1-2) pounds glucose; one (1) pint milk; one-half (1-2) pint water in the kettle, set it on a good fire, stir until done, wipe down the inside of kettle, put the thermometer in the batch, cook to two hundred and thirty-four (234) degrees, take thermometer out, set the kettle off, stir in the three (3) pounds of ground nuts and pour or scrape it out on a dry slab, which has been dusted well with powdered sugar. Let cool a little and knead in about one (1) pound of powdered sugar or enough to make it stiff enough to hold up a little, or so it will not flatten out. Now keep this batch warm until the outside batch is ready. The inside batch must not be hot when you are ready to use it, just warm enough to hold in your bare hand is about the right temperature. In making these centers as well as the outside, you will have to expect to have trouble at first, as it will take practice to be perfect. The instructions alone will not

make you perfect, but if you follow them you will have very little trouble, as the most trouble will be in getting the temperature of the inside batch to suit the outside, and to handle the whole batch at the right time and temperature.

I will give a few recipes for inside batches then you can make more by changing the nuts, but do not get the inside too large for the outside. These inside recipes are made up for the outside one that I give in this book. You will notice that the outside is a ten (10) pound batch, while these inside ones are about seven and a half (7 1-2) pounds to eight (8) pound batches. Now, if you change the inside, you should change the outside recipe accordingly. In making the jackets or outsides for these batches, use the same recipe and instruction as for the pistachio buttercups, except the color and flavor. You should use a different colored jacket for every different kind of center, then you will be able to keep track of the centers by the color of the outside. Use color to suit the flavor, as Rose is pink, Pistachio is green, Lemon is yellow, etc., but make the colors very pale as they will look nicer.

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### MOLASSES BUTTERCUPS.

(Inside Batch).

One and a Half Pounds Granulated Sugar;  
One and a Half Pounds Glucose;  
Two and a Half Pounds Good Molasses;  
Two-thirds of a Pint of Water;  
Two Pounds Almonds;  
Powdered Sugar.

Grind two (2) pounds of shelled almonds fine, set to one side and put one and a half (1 1-2) pound granulated sugar; one and a half (1 1-2) pounds glucose; two and a half (2 1-2) pounds good molasses; two-thirds (2-3) of a pint of water in the kettle, set on the fire, stir until done. When it starts to boil, wipe the inside of kettle, stick the thermometer in the batch, cook to two hundred and thirty-four (234) degrees, set off the fire, stir in the ground almonds, scrape out on a slab dusted with powdered sugar, let cool a little, then knead enough powdered sugar in it, to make it stiff, then finish as instructed in the English Walnut Buttercups.

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### COCOANUT BUTTERCUPS.

(Inside Batch).

Three Pounds Granulated Sugar;  
Two Pounds Glucose;  
One-Half Pint Water;  
One Pint Milk;  
Two and a Half Pounds Macaroon Cocoanut;  
Powdered Sugar.

Put three (3) pounds granulated sugar; two (2) pounds glucose; one-half (1-2) pint water; one (1) pint milk in the kettle, set it on a good fire, stir until done, wipe down the inside of kettle when it starts to boil, put the thermometer in the batch, cook to two hundred and thirty-four (234) degrees, remove the kettle from the fire and stir in two and a half (2 1-2) pounds macaroon cocoanut, scrape out on a slab dusted with powdered sugar, let cool a little, then knead in enough powdered sugar to make it stiff, finish as instructed in the English Walnut Buttercups.

## MAPLE BUTTERCUPS.

(Inside Batch).

Two Pounds Maple Sugar;  
One Pound Granulated Sugar;  
Two Pounds Glucose;  
One and a Half Pints Water;  
Two and a Half Pounds Hickorynut Meats.

Take two and a half (2 1-2) pounds hickorynut meats, (pick the pieces of broken shells out,) and grind them fine, set to one side and crush two (2) pounds maple sugar fine, then put it in the kettle, add one (1) pound granulated sugar; one (1) pound glucose; one and a half (1 1-2) pints water; set the kettle on a hot fire, stir until it starts to boil, wipe down the inside of kettle, put the thermometer in the batch, cook to two hundred and thirty-four (234) degrees, set it off the fire, stir in the ground hickorynuts and scrape out on a slab that has been dusted with powdered sugar, then knead enough powdered sugar to make it stiff, then finish the same as the other Buttercups.

## JERSEY CREAM CUPS

(Inside Batch)

Seven Pounds Jersey Bon-Bon Cream;  
One Pound Powdered Sugar.

Take seven (7) pounds Bon-bon Cream, put it in the melting pot, stir and melt it until it gets very warm, set off the fire to cool a little, then pour or scrape it out on a slab dusted with XXXX powdered sugar, then knead in one (1) pound or enough XXXX powdered sugar to make it stiff enough to handle, see that it is



just warm enough to use, then have the outside or jacket ready; make the outside batch for these cups the same as for the buttercups.

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### MAPLE CREAM CUPS.

(Inside Batch).

Seven Pounds Maple Bon-Bon Cream;  
One Pound Powdered Sugar.

Put seven (7) pounds maple bon-bon cream in the melting pot, melt and finish it the same as the Jersey Cream Cups.

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### VANILLA CARAMEL CUPS.

(Inside Batch).

Make a batch of caramels, same as the wrapped vanilla caramels (see recipe for Vanilla Caramels) except the cooking, and finishing. Use and cook the ingredients as stated in the recipe until you come to testing them, instead of cooking this batch to a stiff ball, cook it so it will just form a ball when testing. This batch does not need to be cooked as high as the other caramels, as the jacket will keep them from sticking. The softer they are the better the cups will be, but the center must not be too soft, or you will have trouble in handling it. After making a batch or two, you will understand how it ought to be, but if you cook it as I instructed, you will have it right. After you have tested and poured the batch out on an oiled slab, let it cool a little, then turn in the edges until it is stiff enough to handle, then form it in a round mass, keep it



warm until the jacket is ready, make the jacket or outside the same as the other cups, make them plain or striped as you fancy. You can make any kind of caramel centers that you choose, but if you make a nut batch, remember that the nuts will make the center larger than the vanilla as you will see in the peanut caramel recipe that I have used two and a half (2 1-2) pounds of nuts, that will make the peanut batch two and a half (2 1-2) pounds larger than the vanilla. In making the jacket for this peanut center, you should use about thirteen (13) pounds of sugar; one (1) heaping teaspoonful of cream-of-tartar; three and a half (3 1-2) pints of water. Cook and finish it the same as the others, always grind the nuts for these centers.



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